

Provisioner

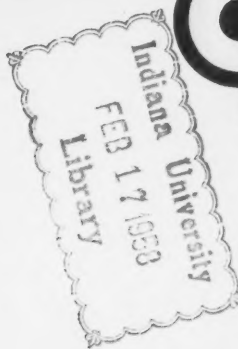
Leading Publication in the Meat Packing and Allied Industries Since 1891

TIMES CHANGE

But Coco Still Knows a Good Thing When He Sees One!



Meat Industry Suppliers maintain warehouse stocks of these quality guaranteed seasonings and other items in warehouses throughout the country. They are ready for immediate delivery to you. Why not try a sample drum on approval?



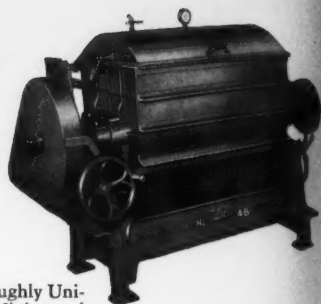
MEAT INDUSTRY SUPPLIERS
NORTHFIELD, ILLINOIS



Creators and manufacturers of fine food seasoning

the **BEST** of everything in **SAUSAGE MACHINERY**

- **LONGEST EXPERIENCE**
- **NEWEST IDEAS**
- **BUILT BY SPECIALISTS**
- **MOST COMPLETE LINE**
- **MOST EFFICIENT SERVICE**
- **MOST WIDELY USED**



For Thoroughly Uniform Mixing and Highest Quality Products. Standard and Vacuum. Capacities from 75 to 2,000 lbs.

MIXERS



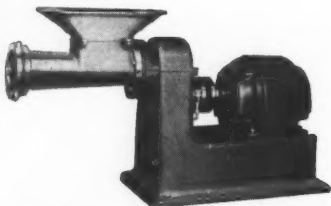
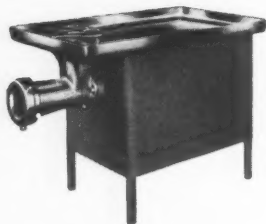
Shortens Smoke Period
... Improves Product
Color ... Gives Complete
Control.

SMOKEMASTER



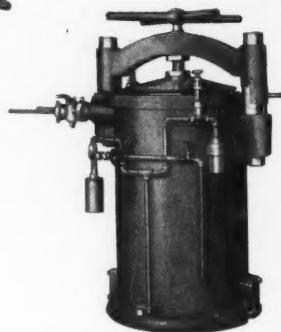
CONVERTERS

Reduce Cutting Time up to 50% ... Save on Labor ... Get Finer Texture and Higher Yield. Models for almost every size of plant.



COOL CUTTING GRINDERS

Machined Feed Screws and Polished Cylinders give Clean, Sheer, Cool Cutting Action. Capacities from 1,000 to 15,000 lbs. per hr.



LEAK-PROOF STUFFERS

Fast Operating ... Safe ... Equipped with Stainless Meat Valves. Capacities from 60 to 1,000 lbs.



CASING APPLIER

Speeds Drawing of Casings onto Stuffing Tube.

★ **BUFFALO-STRIDH NATURAL CASING PROCESSING MACHINE**

Gives You Greater Yield and Better Casings.
Saves You Money on Maintenance and Labor.

Buffalo

The NAME that means the MOST in SAUSAGE MACHINERY
JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities





Appetizing Color SELLS

Your lunch meat sales pick up fast when you add the bright and hearty color of crisp, uniformly diced Cannon Red Sweet Peppers. That's because consumers just naturally go for color—particularly the rich red color that promises superior flavor in meats that contain this magic Cannon ingredient. In handy No. 10 tins, Cannon Peppers come ready to use. No cutting or handling. No rinsing or draining. No waste or spoilage. Get colorful Cannon Diced Red Sweet Peppers, the brand leading meat packers prefer, through your regular supplier, or write:



H. P. CANNON & SON, INC.

Main Office and Factory: Bridgeville, Delaware

Plant No. 2: Dunn, North Carolina • Maryland Division: Maryland, Delaware

CANNON DICED RED SWEET PEPPERS

APPROX.
DRAINED WT.
5 LBS. 3 OZS.



NET WEIGHT
6 LBS. 8 OZS.

H. P. CANNON & SON, INC.
BRIDGEVILLE, DEL.

Quality Canned Foods Since 1881

GOT HOT WATER? *nothing can compare with* **Pick**

HOT WATER HEATERS

✓ Instantaneous!
✓ Automatic, positive, temperature
and volume control!
✓ Trouble-free!

*no tanks
no floor space*

*Just Pick
in your steam
and water line!*




**Is hot water all
the time!**

... that's what the folks at Peter's
Steel Products in St. Paul get from
their Pick Hot Water Heater. They tell us:

"It has done a superb job for us, being that most
processing plants use an enormous quantity of
hot water. Without it we know it would be im-
possible for us to have hot water on hand at all
times."

THE NATIONAL *Provisioner*

VOLUME 138 FEBRUARY 8, 1958 NUMBER 6

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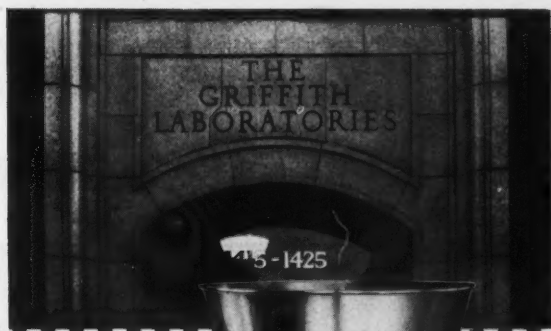
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Office at Chicago, Ill., under the act of March 3, 1879.

Satisfied Customers

Across the Nation Agree...



Griffith's Prague[®] MINCE MASTER produces "Finest" Emulsion ever!

BETTERS THE QUALITY OF YOUR BEST SAUSAGE

Quietly, within one year, Griffith's MINCE MASTER has demonstrated that a new era of quality is at hand for American sausage manufacturers.

A "DREAM" COME TRUE!

The astounding MINCE MASTER produces a stream of smooth, superfine, creamy textured emulsion. No particles of meat escape the whirling knives and ejector rotor of the MINCE MASTER. Cut and whipped through the discharge port, meat comes out a "dream" emulsion. . . .

**Stuffs Tighter!...Sets-up Firmer!...Slices Smoother!
Looks and Sells Better — Because it is Better!**

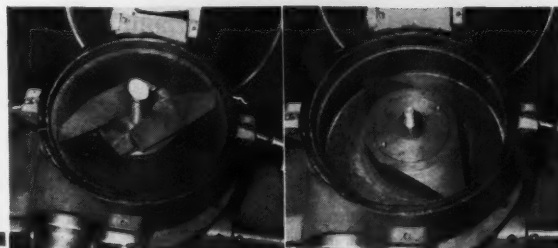
With the new MINCE MASTER you'll attain a new higher standard of quality. You'll better the quality of your best sausage! Talk to a Griffith representative or write for details about ordering your MINCE MASTER.

Griffith

CHICAGO 9, 1415 W. 37th St.
NEWARK 12, 37 Empire St.
LOS ANGELES 58, 4900 Gifford Ave.



not a
colloid
mill



Twin knives that whirl at 3600 rpm over fixed plate, beneath which and mounted on same motor shaft is . . .

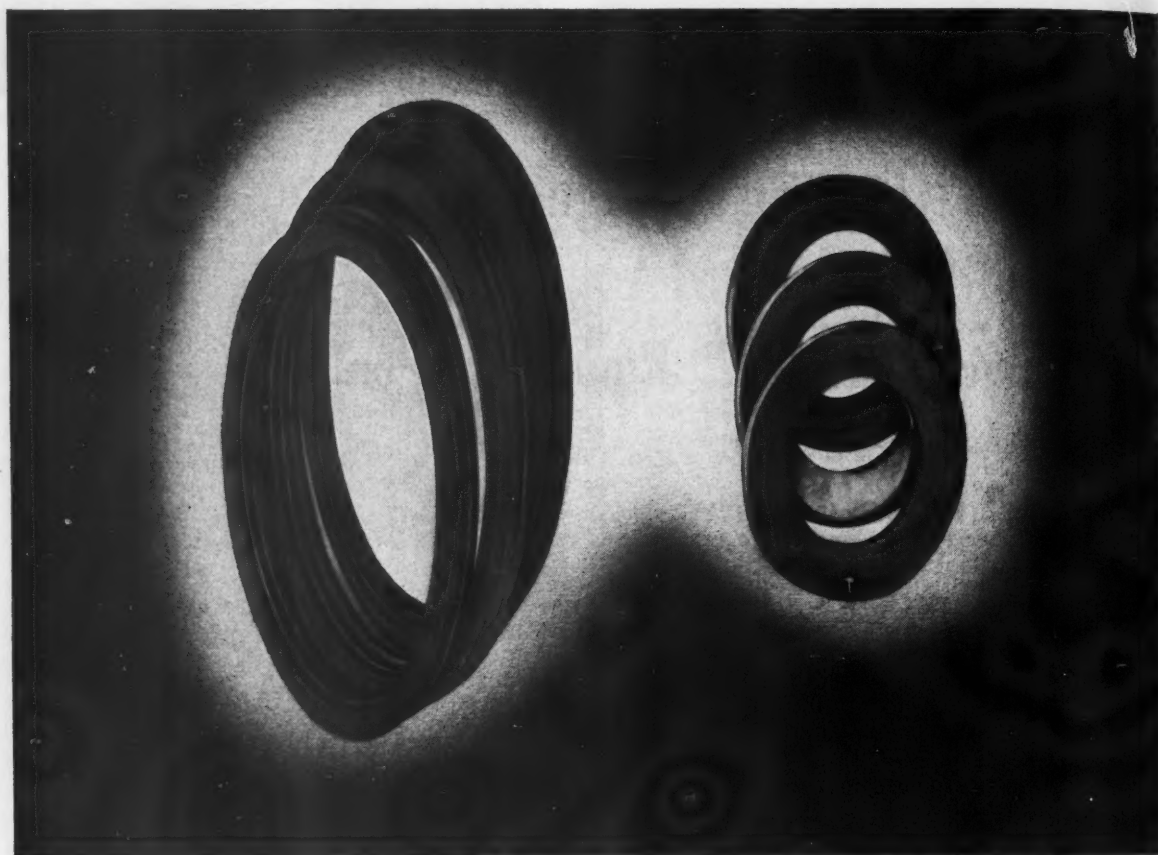
Ejector Rotor that develops a vacuum — pulls emulsified meat thru plate — whips it out thru the discharge horn

Made in West Germany—Patented in Germany, Switzerland, France and Belgium; patents pending in Germany, United States, Canada and other countries.

© 1957 The Griffith Laboratories, Inc.



Non-toxic Gaskets at non-toxic Prices...



U. S. low-cost Gaskets—lead- and zinc-free!

These gaskets are cured without commonly-used lead or zinc—and are therefore free of any toxic elements. Rubber is the only material that combines maximum flexibility and resiliency. And these gaskets, being all rubber, have a flexibility, resiliency *and* durability approached only in high-priced

packings made of other materials.

These non-toxic, low-cost gaskets, cured specially for the food industry, are available at any of the 28 "U. S." District Sales Offices, or write United States Rubber, Mechanical Goods Division, Rockefeller Center, New York 20, New York.



Mechanical Goods Division

United States Rubber

PATTIES push up PROFITS!

HOLLYMATIC

molds 2100 patties an hour . . .
puts them on
automatic assembly line!

Reduces Production Costs

You can sell *patties* to twice as many customers as you can ordinary cuts; to restaurants and meat markets both big and small. By increasing your volume, you'll increase your profits, too. Hollymatic molds precisely-portioned patties, moves them 2-3-4 or 5 feet away, "counts" them out in units of 1, 2, 3, 4, 5, 6, 8 or 10 . . . and stacks them, each patty on a square of white Holly paper. Find out how Hollymatic can speed up your operation and boost your profits. Write for new folder.



Fresh or Frozen
...always Chosen

- Ground Beef Steaks
- Ground Beef Burgers
- Lamb Choppies
- Pork Choppies
- Veal Choppies
- Sausage Links

• HOLLYMATIC WITH CONVEYOR, STACKER, COUNTER



HOLLYMATIC CORPORATION

DEPT. NP 433 W. 83RD STREET, CHICAGO 20, ILL.

Hollymatic molds: T-Steaks • Beef Patties • Boneless Veal Chops • Boneless Pork Chops • Sausage Links • Lamb Patties • Mock Chicken Legs

Using Salt Efficiently

by INTERNATIONAL SALT COMPANY, INC.



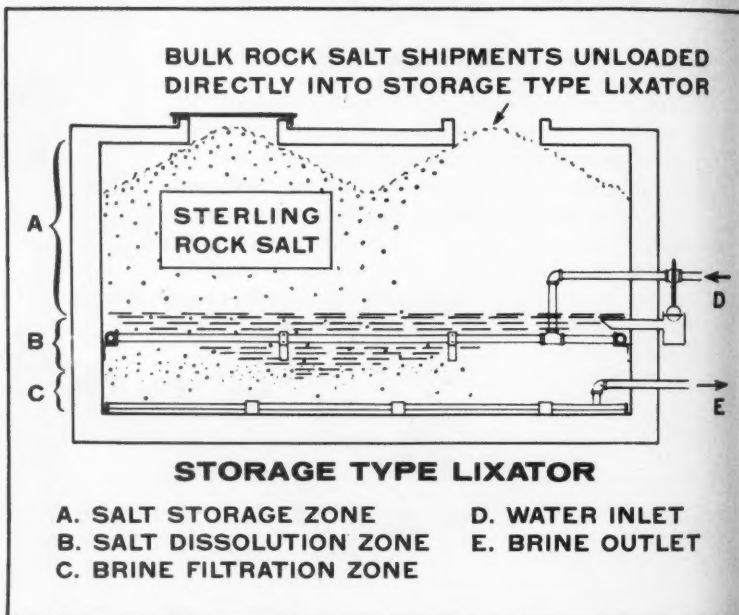
Producing Crystal-Clear Brine at Lowest Cost—by Self-Filtration

Today, more and more companies are using a foolproof brine-making process that produces crystal-clear brine from rock salt, *without using supplemental filter beds or other filtering devices*. This process takes place in the "Sterling Lixator," a rock-salt dissolver developed exclusively by International Salt Company. Operating on International's principle of self-filtration, the Lixator produces a rock-salt brine so high in purity and so brilliantly clean and clear that it can be used in many operations formerly thought to require highly refined evaporated salt.

Here, briefly, is how self-filtration works in the Sterling Lixator: A Lixator is filled with Sterling Rock Salt. Water, admitted near the top, dissolves salt as it flows downward. While flowing down, the brine made in this way becomes fully saturated, and can dissolve no more salt. Still flowing down, this brine is *completely filtered* by the salt-crystal bed in the bottom portion of the Lixator. Thus, the Lixate Brine drawn off through a discharge pipe at the bottom of the Lixator is clean, pure, crystal-clear—and the only source of power used is gravity, which costs nothing!

Other Lixator advantages. In addition to this superbly clean, fully saturated Lixate Brine, a number of other advantages are yours, when you use a Lixator:

- The Lixator permits salt storage and brine making at one location most convenient to the point of salt entry. Pipes deliver brine to points of use.
- Because Lixate Brine is piped to points of use, the work of moving dry salt from storage piles to other plant locations is eliminated. This can produce substantial savings in labor.
- The Lixator *automatically* controls salt feed, water feed, and brine discharge. Rapid, uniform brine production is maintained constantly, because in the Lixator there is no bridging, caking, or channeling.



The Storage Lixator — designed for larger operations. This is a combination salt storage tank and dissolving tank. On delivery, rock salt is unloaded directly into the Storage Lixator. The rest is automatic.

Many types of Lixators are available from International Salt Company. In addition to Storage Lixators, there are Silo Lixators and Sterling Model Lixators—in numerous designs to suit any plant layout. And every Lixator operates on the economical self-filtration principle.

For expert advice on the particular Lixator type that will do the best job for you, phone or write the nearest district sales office, or write to us direct. One of our sales engineers will gladly show you how this remarkable brine-making equipment can help you use salt most efficiently and economically.

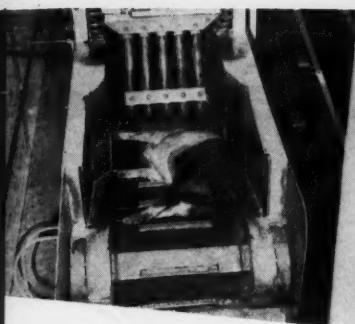
Using salt efficiently in its many industrial applications calls for technical knowledge and experience. International Salt Company has both. Plus a continuing program of research and development in salt. These things can be put to work for you, in your plant, to help you get the most out of the salt or brine you use.

INTERNATIONAL SALT CO., SCRANTON, PA.
Sales Offices: Atlanta, Ga.; Chicago, Ill.; New Orleans, La.; Baltimore, Md.; Boston, Mass.; Detroit, Mich.; St. Louis, Mo.; Newark, N. J.; Buffalo, N. Y.; New York, N. Y.; Cincinnati, O.; Cleveland, O.; Philadelphia, Pa.; Pittsburgh, Pa.; Memphis, Tenn.; and Richmond, Va.

Service and research
are the extras in

STERLING SALT

PRODUCT OF INTERNATIONAL SALT COMPANY, INC.



THE WORLD'S MOST MODERN AND EFFICIENT HOG SLAUGHTERING PLANT

Now... AT YOUR SERVICE!

Sioux City

Dressed Pork Inc.



LLOYD NEEDHAM
President



C. H. "Tuck" FOSTER
Asst. to President



CARTER DENNIS
Vice-President

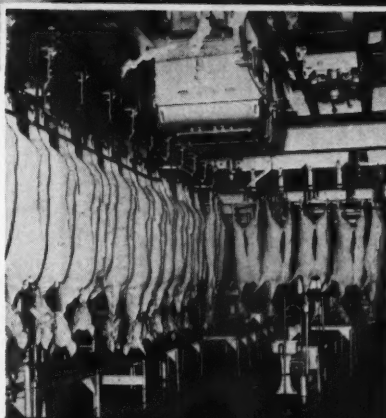
A COMPLETELY NEW CONCEPT IN *Low Cost Pork Processing*

An ultra - modern single - purpose plant designed solely to slaughter and dress shipper hogs economically. Killing capacity of 600 per hour — Cooler capacity of 5,000 dressed carcasses.

Offering the many advantages of
**IMMOBILIZING WITH CO₂ and PRONE
STICKING TECHNIQUE:**

- ✓ Most modern humane method — simple, easy, fast.
- ✓ Greater yield since all blood is salvaged and no shoulder sticking.
- ✓ Safeguards quality by eliminating blood clots and internal bruising in hams.

Have your hogs killed and chilled in Sioux City, then ship the dressed carcasses to your plant—no shrink, death losses, bruises and condemnations to cut your all-important profit picture. We know we have the answer to the pork packer's profit problem and would like to tell you all about it either via phone, letter or in person.



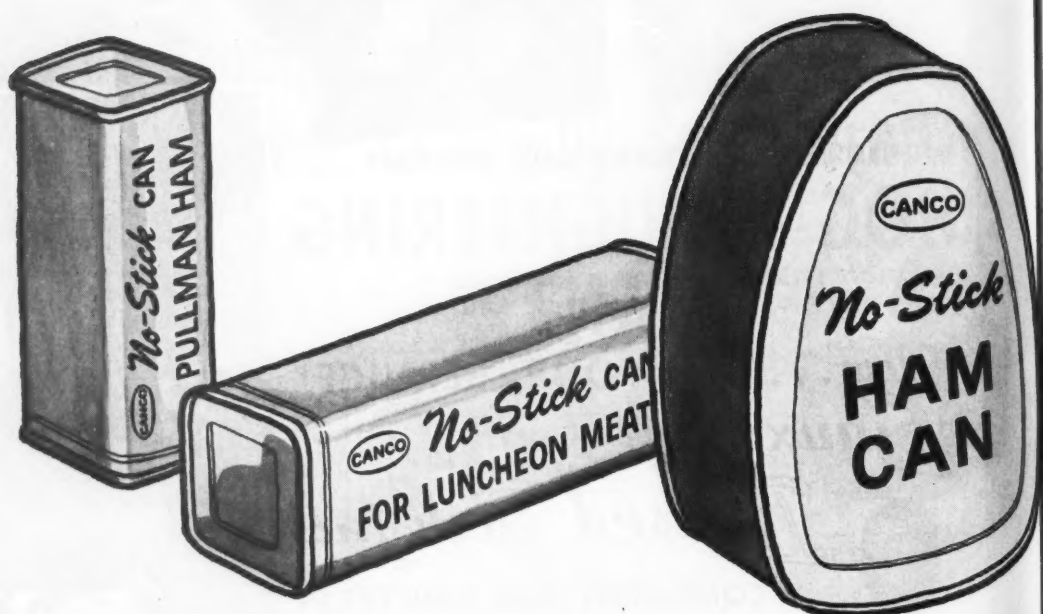
See Lloyd Needham
Western Sales Branch Managers
Consulting
San Francisco — 146, 17-80

Sioux City Dressed Pork Inc.

1700 5th St.

SIoux CITY, IOWA

The **CANCO** oval "works for



AMERICAN CAN COMPANY

ks for you in many extra ways...

Through research and development

Canco's well-known trade-mark symbolizes more than half a century of container research and development—a continuing program that benefits packers. Good example: to make it easier to use whole

ham, Pullman ham or luncheon meat, Canco scientists perfected the amazing No-Stick can with the special self-tracking tear-strip that prevents “spiraling,” winds smoothly, evenly every time.

Through advertising and promotion

To build acceptance for all canned products that carry the oval, Canco sponsors the popular CBS-TV show, “Douglas Edwards With The News.” Canned meats are regularly featured in Canco's commercials. Millions of viewers, for instance,

have already seen demonstrations of the No-Stick can. These messages help your sales by pointing out the advantages of canned meats and by reminding consumers to “look for the oval” when they buy!

TUNE IN! “DOUGLAS EDWARDS WITH THE NEWS” *alternate Fridays on CBS-TV. Check your local paper for time and channel.*

WORLD LEADER IN METAL CONTAINERS 

Use a "TILT-TOP" TRUCK with your TY LINKER

COMPLETE HANDLING OF PRODUCT FROM
STUFFER TABLE TO SMOKE STICK

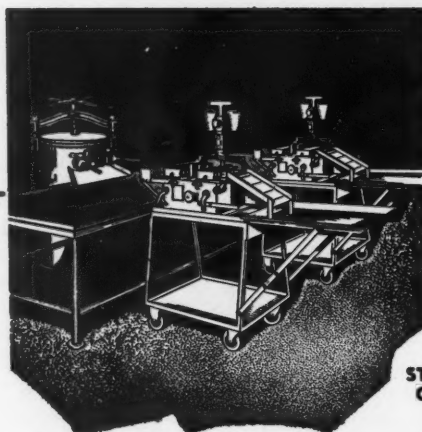


*Locked and
Ready for Operation*

SEE US AT WSMPA
CONVENTION
BOOTH 16



*Locked and
Ready for Greasing*



STAINLESS STEEL
CONSTRUCTION
THROUGHOUT

- INCREASES TIME AND LABOR SAVINGS
- CORRECT HEIGHT FOR EFFICIENT FEEDING
- IDEAL FOR MULTIPLE MACHINE OPERATION
- BETTER ACCESSIBILITY TO ALL PARTS FOR EASY CLEANING AND LUBRICATION
- EASY ONE-HAND MOTION FOR MACHINE TILTING
- CONVENIENT, ADJUSTABLE EXTENSION PAN
- TY LINKER SECURELY BOLTED AND CRADLED
- BOTTOM SHELF FOR TOOLS AND PARTS
- PERFECT FOR PERMANENT LOCATION

- SELF-LOCKING DEVICE FOR SMOOTH TILTING
- EQUIPPED WITH LARGE SWIVELED CASTERS
- SIZE—68" LONG—33" HIGH—24" WIDE

LINKER MACHINES, INC.

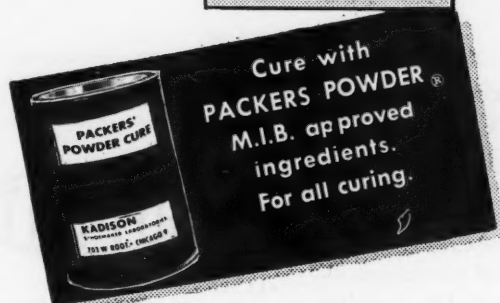
39 DIVISION STREET

NEWARK 2, NEW JERSEY

OVER 3000 TY LINKERS IN DAILY OPERATION

PACKERS POWDER CURE.

INTEGRATED
safer—faster—surer



Scientifically balanced by pre-matching the crystals of all individual ingredients to specific size so that perfect integration takes place in our 4-Way controlled process.

Better flavor, color, shelf life
thru research in food chemistry

KADISON

LABORATORIES, INC.

Fine ingredients for the food industry

703 W. ROOT • CHICAGO 9
ILLINOIS, U.S.A.

SEND FOR A DRUM ON APPROVAL

- *Packers Powder® Cure is not made in the old fashioned mechanical mixing method
- *Packers Powder® Cure is not made in the outmoded fused system of yesterday
- *Packers Powder® Cure is made in specially designed pulverizers and integrators
- *Packers Powder® Cure is approved by leading chemists and scientists

Are you getting a balance of packaging advantages?

One packaging
material offers you
sparkling transparency,
correct protection
plus
high-speed packaging

The choice of a packaging material is all-important to the success of your product. Leading packers continue to realize that *crystal-clear* Du Pont cellophane makes the most versatile, hard-selling packages of all. Look at the balanced combination of advantages offered by cellophane . . .

COMPLETE TRANSPARENCY—Sparkling Du Pont cellophane gives your meats extra sales appeal . . . shows *all* their appetizing freshness.

CORRECT PROTECTION—Du Pont offers you a wide choice of cellophane films designed specifically to meet

your protection requirements.

HIGH-SPEED, LOW-COST PACKAGING

—Du Pont cellophane is static-free, smooth-handling on the fastest packaging machines.

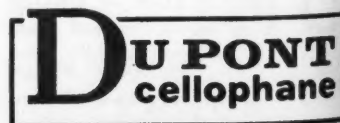
When selecting a material to meet your packaging requirements, consider the balance of advantages offered by cellophane. For complete details consult your Du Pont Representative or Authorized Converter of Du Pont cellophane today. E. I. du Pont de Nemours & Co. (Inc.), Film Department, Wilmington 98, Delaware.

SPECIFY DU PONT cellophane by code designations when you order. LSAD, MSAD-86 and K-201 are among the films tailored to meet specific needs of meat packaging.



REG. U. S. PAT. OFF.

BETTER THINGS FOR BETTER LIVING
... THROUGH CHEMISTRY



NEW! 1958 MODEL

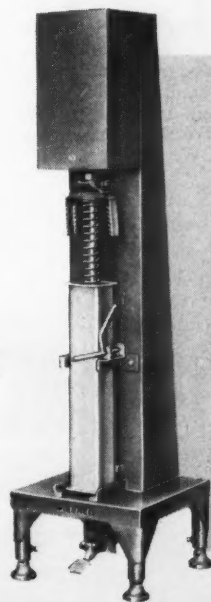
MEPACO FOUR-BY-FOUR BOILED HAM FORMER



A 4" x 4" x 24" Mepaco single mold is positioned on the loading horn and locked into place. A seamed and fattened ham, with or without shank, is positioned in forming chamber with fat located as desired. Press a valve and the ham is squared instantly. Press a lever and the squared ham is forced into mold. Release clamp and mold is removed from horn. Complete operation requires approximately thirty seconds.

- New principle — ham formed before entering mold
- Yields firm texture loaf exactly 4" x 4"
- Eliminates air and jelly pockets
- Positive control in location of fat
- Accommodates larger hams than heretofore
- Yield of uniform slices is 5% higher
- Faster cooking time and less shrinkage

- **Mold Cover Press** is for pneumatically closing the cover on Mepaco 4" x 4" x 24" mold. Mold is locked in position while cover is fitted. Cover is held in proper position during pressing; and automatically releases at end of pressing cycle.



For further information write Department P or Teletype OA 532.

Mepaco

MEAT PACKERS EQUIPMENT CO.
 Telephone KEliog 2-1655 • 1226 - 49th Avenue, Oakland 1, California

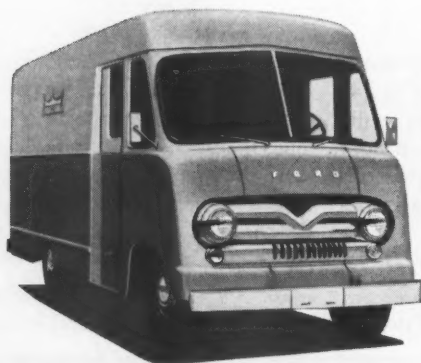
FORD TRUCKS

...and the new



'58 FORD TILT CAB—Lowest tilt cab prices in America by hundreds of dollars . . . based on a comparison of factory-suggested list prices! Medium Duties from 18,000-lb. GVW to 32,000-lb. GCW. Other models up to 65,000-lb. GCW.

'58 FORD STYLESIDE PICKUP. Modern, extra-wide body is standard at no extra cost. 6½-, 8-, and 9-ft. bodies. Conventional Flareside box available. Six or V-8 engines.



FORD PARCEL DELIVERY CHASSIS (P-350 shown) are available in windshield-front-end or stripped-chassis models for your choice of modern custom-built bodies. Four P-Series chassis with GVW's up to 17,000 lb. for bodies with 250- to 525-cu. ft. capacities.



FORD F-100 CUSTOM PANEL features roomy, all-steel, fully lined body. A big 158 cubic feet of loadspace and wide rear door opening easily accommodates bulky articles. Its 110-inch wheelbase makes it highly maneuverable in traffic.

S COST LESS —

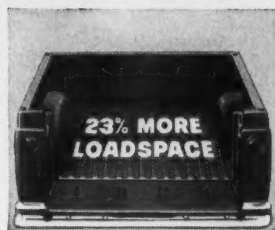
w '58s prove it

A Ford truck is designed to cost you less from the day you buy it to the day you turn it in! Ford leads with the features that mean dollar savings.

There's first cost. Many Ford trucks are priced substantially below competitive models—frequently hundreds of dollars less! And resale value is traditionally high. *There's engine economy.* Only Ford offers Short Stroke power in both Six and V-8. *There's reliability.* These new '58s are built to last. Independent insurance experts prove Ford trucks last longer. They're money-savers to the end . . . see your Ford Dealer.



FORD MEDIUM DUTY TRUCKS (F-600 shown) available with 9- or 12-ft. stake bodies, offer wide choice of modern Short Stroke power, V-8 or Six. 1½- or 2-ton models with GVW's from 15,000 to 19,500 pounds. Fully automatic Transmatic transmission available.



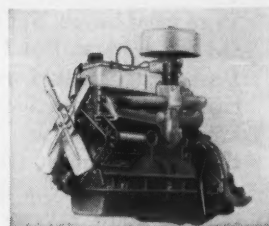
NEW CAPACITY! Extra-wide pickup body has 23% more loadspace than any competitive half-ton pickup!



NEW EASY SIDE LOADING . . . plus smart styling in a truly modern pickup body, standard at no extra cost.



NEW EASY RIDE! Impact-O-Graph tests prove Ford pickups give you the smoothest ride of any half-tonner!



NEW ECONOMY! 139-hp. Six has improved carburetor for up to 10% greater gas mileage. Also Short Stroke V-8 available.



NEW COMFORT, SAFETY! Driverized cab has suspended pedals, inboard step and Lifeguard steering wheel.



I order my meat "in bloom," Thermo King gets it here that way

I'm a meat buyer. Not the easiest job in the world, not the hardest. But I do know good meat when I see it. If it gets here in top shape and cooled right, I'm happy. I can't tell the shipper what kind of refrigeration to use, but I've noticed, though, that most trucks that back up to my dock have a Thermo King up front. When I see that, I know my meat is getting here like I ordered it . . . pink, fresh, in bloom.

Course I'm no mechanic, but I guess the reason

Thermo King does a better job is because it only runs part of the time—like a stop-and-go sign. That means less blowing. If we lost moisture from the meat, we'd lose money. With Thermo King doing the cooling, it never seems to happen.

Like I said. I can't tell you what kind of refrigeration to use, but if I were shipping anything that needed cooling, I think I'd want to look into Thermo King.



THERMO

44 South 12th Street



KING

Minneapolis 3, Minnesota

British Commonwealth: Canadian Thermo Control Co., Ltd. Montreal, Quebec

FOOD PICTURES THAT *Sell*
ON WRAPPERS THAT *Protect*



FROM **KVP**

Your meat packages can have this same powerful appeal of ready-to-eat realism with KVP's new overwrap papers and new printing methods. Now you can get the sure product protection for which KVP overwraps are famous, plus everything you desire in letterpress or gravure illustrations.

This is KVP letterpress printing in six colors. KVP gravure printing, up to eight colors, is equally beautiful.

Would you like to see current production runs? Liberal samples, without obligation, are yours for the asking. Write today.

H. J. MAYER & SONS CO., INC.

THE **KVP** COMPANY • 6813 South Ashland Avenue—Chicago 36, Illinois
KALAMAZOO, MICHIGAN
In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

FOOD PICTURES THAT ON WRAPPERS THAT



I see it. If it gets here in top shape and cooled right, I'm happy. I've never noticed, to my knowledge, when I see it. I know my meat is getting here like I ordered it . . . pink, fresh, in bloom.

That means less blowing. If we lost moisture from the meat, we'd lose money. With Thermo King doing the cooling, it never seems to happen.

Like I said, I can't tell you what kind of refrigeration to use, but if I were shipping anything that needed cooling, I think I'd want to look into Thermo King.

Your meat packages can have this same powerful appeal to ready-to-eat realism with KVP's new overwrap papers and new printing methods.

Now you can get the sure product protection for which KVP overwraps are famous, plus everything you desire in letterpress or gravure illustrations. This is KVP letterpress printing in six colors. KVP gravure printing, up to eight colors, is equally beautiful.

World you like to see current production runs? Liberal samples, without obligation, are yours for the asking. Write today.



THERMO KING

44 South 12th Street

Minneapolis 3, Minnesota

THE KVP COMPANY • KALAMAZOO, MICHIGAN



THE NATIONAL PROVISIONER FEBRUARY 8, 1951

eye appeal buy appeal

for your Easter hams



with NEVERFAIL
Pre-Seasoning
3-DAY HAM CURE

NEVERFAIL . . . the spiced cure . . .
pre-seasons as it cures . . . gives your
ham a distinctive flavor all its own.

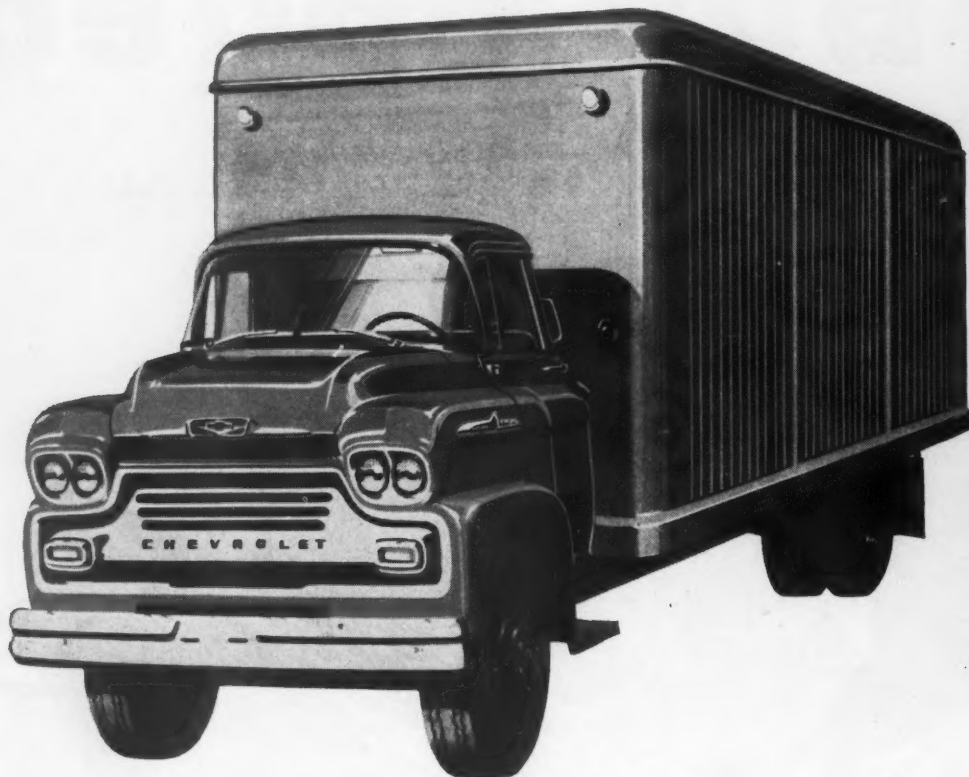
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Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

*Never before has Chevy been so right
for the food business!*



Here's a truck specially designed to take to your kind of work like a duck takes to water! It's Chevrolet for '58 with new hustle, muscle and style that mean money in your pocket!

As you can see, Chevy's a honey of a truck this year, and that handsome, broad-shouldered '58 appearance only hints at the host of new and improved features that are ready to put you dollars ahead in the years to come. Whether you need a highway tractor or a straight truck for city pickup, *Chevrolet's ideally suited for your line of work.* In styling, for instance, Chevrolet for '58 has what it takes to build your business prestige every day in the week: new dual headlamps, new massive grille, newly contoured hood, new

cab beauty, to mention just a few innovations.

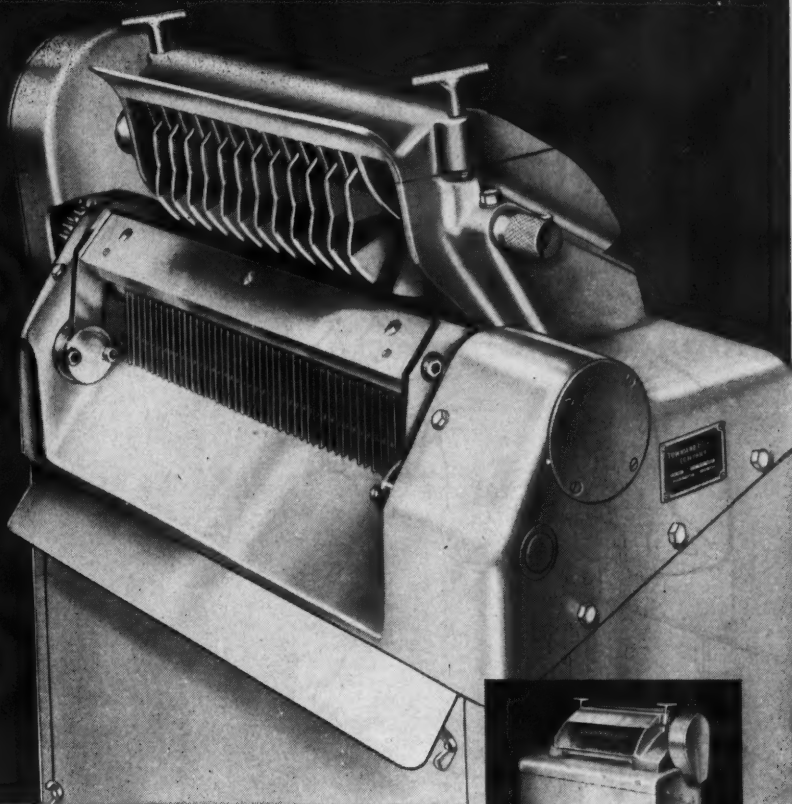
And what workers these new Chevrolet middle-weights are! There's extra power to do more work faster from new, more durable Taskmaster V8's . . . or from a new version of the famed Jobmaster 6, standard in Series 60. *High G.V.W.'s*—up to 14,000 lbs. in Series 40, and up to 21,000 lbs. in Series 50 and 60 models when equipped with heavy-duty options—assure big, profitable payloads. And you'll have the right chassis components for your job: husky parallel-design frame, hefty rear axle and the proper springs and transmissions to meet your needs precisely.

There are many such reasons why you'll want to see your Chevrolet dealer soon! . . . Chevrolet Division of General Motors, Detroit 2, Michigan.



NEW CHEVROLET TASK-FORCE 58 TRUCKS

Skin and slash



in **ONE** quick operation with the **TOWNSEND** automatic feeder and slasher

Now the operator who skins jowls can also slash them in the **same** operation by use of the Model 30A Townsend Automatic Feeder and Slasher. This attachment, which fits the Model 35A Townsend Pork-Cut Skinner, cuts deep slashes one inch apart to permit thorough inspection according to Government requirements.

In addition to jowl slashing, this attachment works equally well on fatbacks and other pork cuts which are to be processed into sausage or rendered.

AUTOMATIC FEEDING

With the Model 30A attachment, the operator simply drops the pork cut into the feeding trough which in turn automatically feeds the cut into the slashing blades. This automatic feeding permits a speeding-up of the

pork-cut skinner on which it is used, hence a speeding-up of the skinning operation itself—a time and money-saver.

A further advantage results in the fact that slashing of pork cuts makes them more flexible, thus permitting them to flatten-out for better and more complete skinning, especially of tender skins. In the case of cuts which are to be rendered, these render-out faster because of the slashes.

The attachment can be used in combination with the Townsend Liver Loaf Attachment, resulting in faster production on sheets of fat for use in covering liver loaf.

Write today for full details on the Model 30A attachment. And ask about the Townsend Belly Skinner and the Townsend Membrane Removal Machine for beef.

TOWNSEND ENGINEERING COMPANY 2421 Hubbell Avenue, Des Moines, Iowa

How to get more PRODUCTION



REX CHABELCO STEEL
CUTTING TABLE CHAIN
WITH "K" ATTACHMENT



...from your processing conveyors

Take your cutting and inspection tables, for example. Premature chain failure is one of the greatest causes of lost production in today's automated meat processing. Here's what you can do to turn that lost production into a profit operation: Switch from old-fashioned, short-lived cast roller chains to Rex Chabelco Steel Roller Chains.

Developed especially by CHAIN Belt for table operations, these long-lasting steel chains will eliminate lost production due to chain breakage... cut that high-cost maintenance. Here are a few of the many cost-cutting advantages these chains give you:

- Rex Chabelco is a stronger chain... a hardened steel chain. Its wear life is much longer than the chain you are now using.
- Rex Chabelco operates more smoothly than cast chain.
- Attachment holes can be spaced to suit your existing equipment.
- Smooth steel chain surfaces are easy to clean... stay cleaner.
- The number of sizes and types of replacement chain you need to inventory is greatly reduced... five Chabelco chains will replace the large number of cast chains now being used.

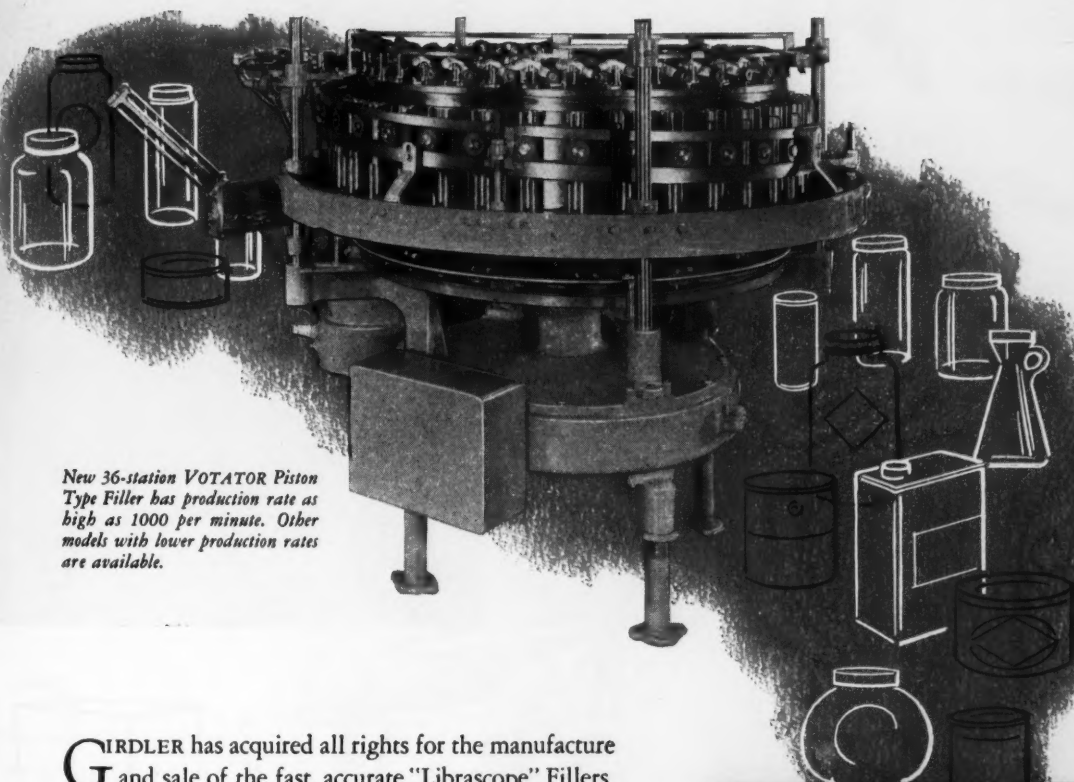
For complete information on these new chains, see your nearby CHAIN Belt Distributor or write directly for your copy of informative Bulletin No. 5768. CHAIN Belt Company, 4635 W. Greenfield Ave., Milwaukee 1, Wis.

CHAIN BELT

TABLE CHAINS • OVERHEAD CONVEYOR CHAINS • PACKAGE CONVEYOR CHAINS, PULLEYS AND IDLERS • BUCKET ELEVATORS
WASTE TREATMENT EQUIPMENT

ANNOUNCING THE NEW VOTATOR FILLER

for continuous, high-speed, accurate packaging



New 36-station VOTATOR Piston Type Filler has production rate as high as 1000 per minute. Other models with lower production rates are available.

GIRDLER has acquired all rights for the manufacture and sale of the fast, accurate "Librascope" Fillers. Thus, Girdler applies its 30 years of process industry experience and its precision-production facilities to bring you high standards of packaging economy.

By adding this new line of VOTATOR Fillers to its line of VOTATOR* Heat Transfer Apparatus, Girdler affords many manufacturers a closer integration of processing and packaging operations.

The new VOTATOR Fillers have distinctive improvements for more profitable packaging of many liquid and viscous products. They are fully described in Bulletin PED 257, free on request.

*VOTATOR—Trade-Mark Reg. U.S. Pat. Off.

GIRDLER

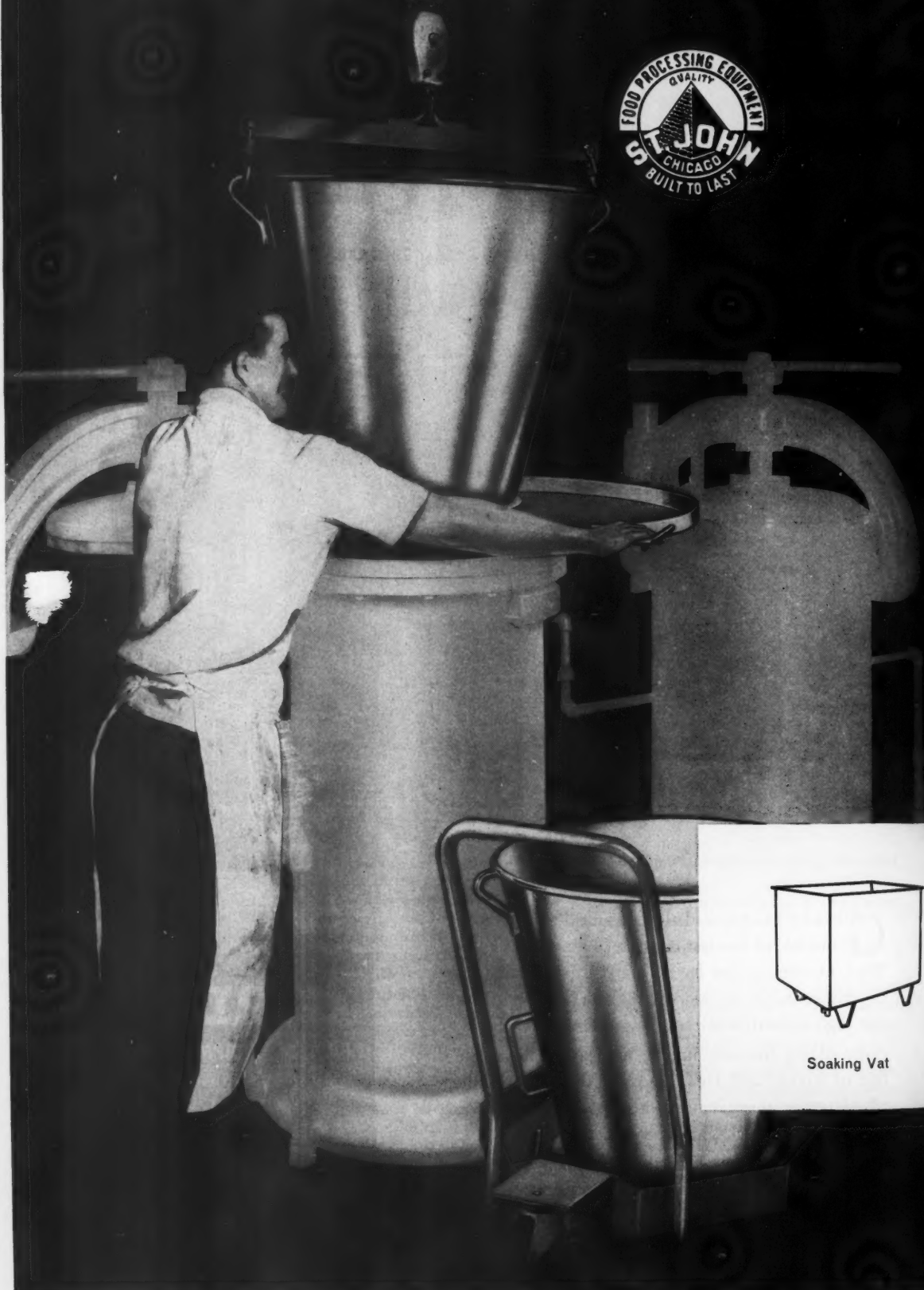
PROCESS EQUIPMENT DIVISION

NATIONAL CYLINDER GAS COMPANY

Louisville 1, Kentucky

Manufacturers of VOTATOR and THERMEX
Processing Apparatus

Sales Offices: Louisville, New York, Chicago, St. Louis, San Francisco

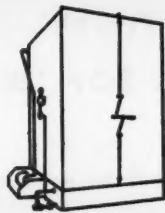


Soaking Vat

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Lavatory and
Sterilizer



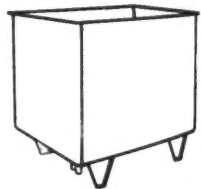
Process Cooker



Ham and Sausage
Cook Tank



Meat Bucket



Soaking Vat

Another St. John Work-Simplification Plan

Full automation in a packing plant is wonderful — but unless you're planning a complete new plant, it is probably highly impractical.

St. John engineers understand this. That is why the St. John approach to modernization consists of achieving savings through practical work-simplification. Ingenious short-cuts often mean tremendous savings in production—and a better end product.

For example—the St. John dump bucket pictured at the left, in hundreds of plants, this bucket has already paid for itself in

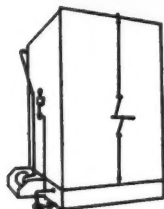
material and labor savings at just one point—the sausage stuffer. St. John engineers have found many ways to work this bucket into production lines. They can do it for you.

If careless handling is shoveling your dollars down the drain in sausage loss and labor cost, let St. John work out a plan for you . . . at no charge. Remember, the broad St. John line covers every phase of your production, and whether you can use standard equipment or need special modification to meet your requirements, our design service is available to you.

*"Famous
for
Stainless"*



Lavatory and
Sterilizer



Process Cooker



Ham and Sausage
Cook Tank



Meat Bucket

ST. JOHN & CO.

2800 S. DAMEN AVE., CHICAGO 26, ILLINOIS



New advantages for truck owners introduced in all-new **Dodge Power Giants for '58**

Power, payload, economy and styling features make Dodge 4-way leaders of low-priced 3

Recent introduction of the new '58 Dodge *Power Giants* brings truck owners a series of the most outstanding advances in Dodge truck's 40-year history.

In power, for instance, Dodge offers three new *Power Giant* V-8's that provide up to 234 hp. . . . as much as 24% more than other low-priced makes. These extra-powered engines can take it easy under normal loads . . . keep going longer, too.

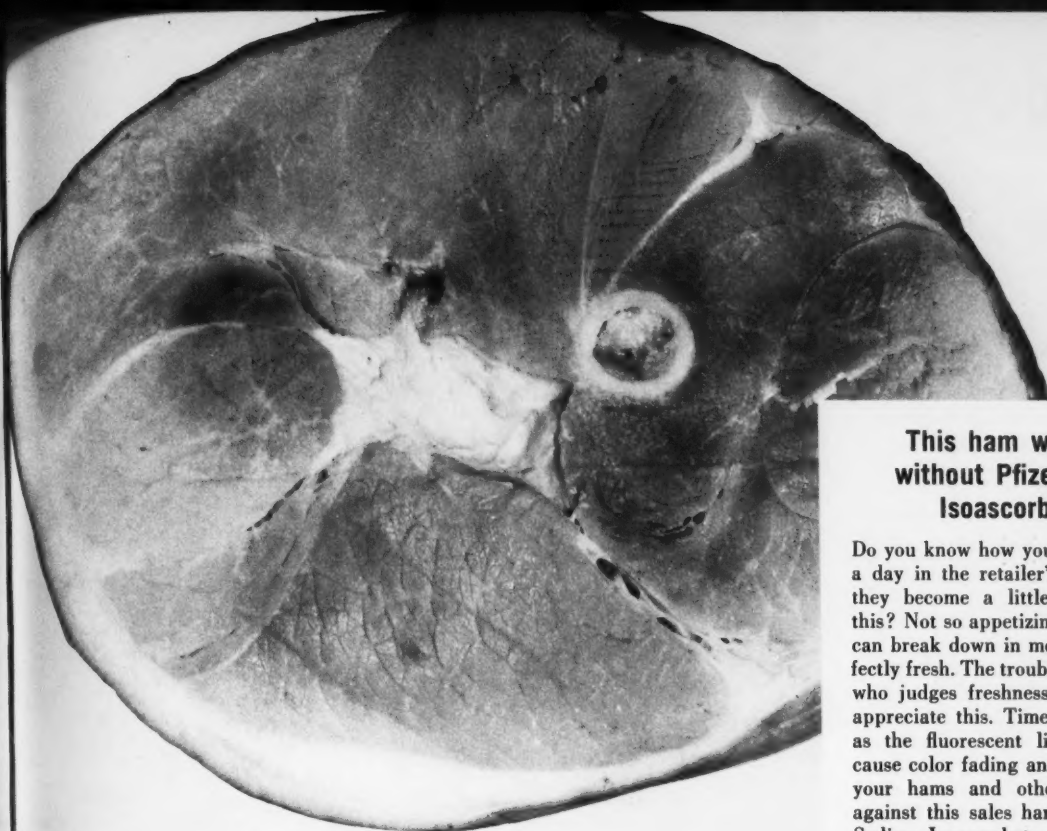
Payload capacities are up to an all-time high. Chassis construction features the elimination of excess weight while actually increasing strength. You get as much as $\frac{1}{8}$ more payload capacity.

When it comes to **economy**, Dodge sweeps the field because of its exclusive Power-Dome V-8 engine design that reduces harmful carbon deposits. This improves gas mileage . . . practically eliminates the need for major engine overhauls.

Dodge styling gives truck owners a real prestige bonus. Striking dual headlights, massive new grilles and luxury cabs are exceptional highlights.

All in all, truck owners would be well advised to check into the '58 *Power Giant* line-up before replacing or adding units. These Dodge trucks are definitely four-way leaders of the low-priced three.

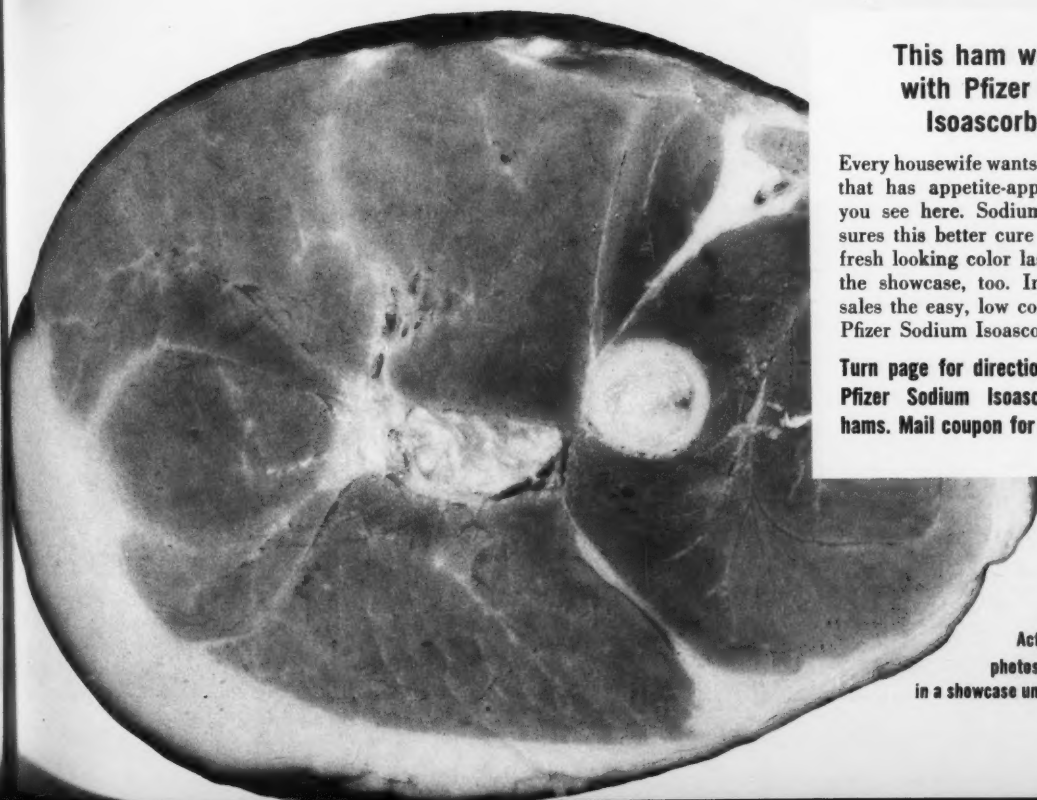
DODGE Power Giants



**This ham was cured
without Pfizer Sodium
Isoascorbate...**

Do you know how your hams look after a day in the retailer's showcase? Will they become a little gray-tinged like this? Not so appetizing, is it? But color can break down in meat that's still perfectly fresh. The trouble is the housewife, who judges freshness by color, doesn't appreciate this. Time and factors such as the fluorescent light in showcases cause color fading and graying. Protect your hams and other meat products against this sales handicap with Pfizer Sodium Isoascorbate.

Which ham would you bring home?



**This ham was cured
with Pfizer Sodium
Isoascorbate...**

Every housewife wants to take home ham that has appetite-appealing color like you see here. Sodium isoascorbate insures this better cure color, and makes fresh looking color last much longer in the showcase, too. Improve your ham sales the easy, low cost way. Cure with Pfizer Sodium Isoascorbate.

Turn page for directions on how to use Pfizer Sodium Isoascorbate in curing hams. Mail coupon for free sample. ➡

Actual comparison
photos taken after a day
in a showcase under fluorescent lighting.

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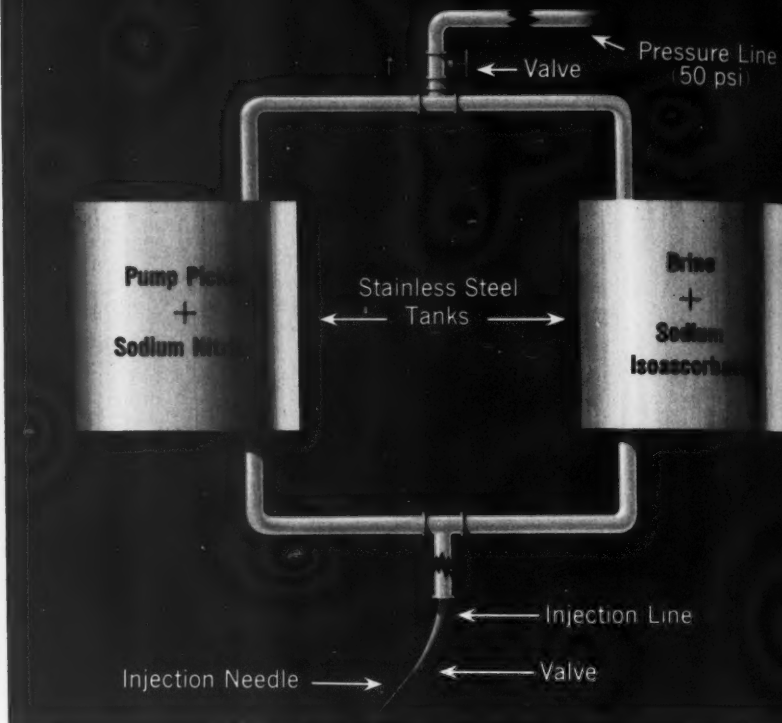
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RY 8, 1951

How to insure that your ham is the one that goes home



Whether you sell whole hams, half hams or ham steaks, you can insure that your products will be at their eye-appealing best when the housewife sees them in your retailer's display case. Here's how—

To Protect Whole Hams...

Pictured above is a new technique that shows promise of being an efficient, economical method for pump pickling ham with Pfizer Sodium Isoascorbate.

This method* is designed to eliminate problems of sodium isoascorbate instability in the presence of sodium nitrite.

As shown in the diagram above, separate solutions are prepared, one a stock 75° salinometer brine solution plus Pfizer Sodium Isoascorbate, and the other a 75° salinometer pickle composed of a standard cure containing salt, cane sugar and sodium nitrite. The mixtures are placed in separate stainless steel tanks joined at the top by a common pressure line and

through outlets on the bottom to a common injection line. The solutions are injected simultaneously at 50 PSI pressure using the artery pump technique.

To Protect Pre-Sliced Ham...

Pre-sliced hams can receive excellent color protection by the simple expedient of surface spraying with a solution of Pfizer Sodium Isoascorbate. The recommended technique is to prepare a 5 to 10 percent solution of Pfizer Sodium Isoascorbate (equivalent to about 6 to 12 ounces per gallon of final solution). The solution should be prepared fresh daily and stored in glass, enamel, aluminum, plastic or stainless steel containers. There are many commercial spray installations available for this type treatment.

Remember, flavor is *not* enough in your products. They must also have eye-appeal for the housewife.

*described in *Food Technology*, 10, 500 (1956)

BUILD SALES! MAIL THIS ACTION COUPON TODAY!

I want to see what Pfizer Sodium Isoascorbate can do for my hams. Please send me work sample of **Sodium Isoascorbate** and include your Technical Bulletin 94—**Pfizer Products for the Meat Industry**, plus a convenient wall chart for preparing isoascorbic solutions.

Name _____
Position _____
Company _____
Street _____
City _____ State _____

CHAS. PFIZER & CO., INC.
Chemical Sales Division
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San Francisco, Calif.; Vernon, Calif.
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Quality ingredients for the food
industry for over a century

Pfizer

News and Views

THE NATIONAL

PROVISIONER

VOL. 138 No. 6

FEBRUARY 8, 1958

A Bill to Support

The meat packing industry should be given an opportunity to present its views on the Poage humane slaughter bill (HR-8308) in full Senate hearings, and should be able to expect the upper house of Congress to consider humane slaughter legislation from the standpoint of reason rather than emotion.

Approval of the unsatisfactory Poage bill by the House this week was disappointing, but it was not an unexpected development. As early as February, 1957, the PROVISIONER predicted on the basis of interviews with government officials, Congressmen, humane association representatives and others that "the passage of some kind of humane slaughter law is not too far off." At that time we urged the meat industry to assume a positive attitude favoring realistic humane slaughter legislation, and to lead the parade in the direction of practicality, rather than to oppose well-meant measures without offering more acceptable alternatives.

While it is true that there is an imperative need to impress the Senate with the industry's views on the shortcomings of the Poage bill, the industry cannot hope to win on the simple basis that it is "agin" the legislation. Neither meat packers nor Congressmen can afford to be "agin" the principle of humane slaughter.

Fortunately, there are bills in existence, such as HR-5820, which have the same long-term objective as the more radical and impractical measures—the improvement of slaughter methods—but which provide for a studied and practical approach to the problem without the danger of penalizing farmers and processors.

We urge the meat packing industry to get behind such legislation—not just to the extent of saying, "Well, we guess this one would be acceptable"—but on the basis that "This is the kind of legislation we need to do the job that the public, Congress and we want, and this is why we need it."

Legislation Based on reason, rather than emotion, is being urged by the industry in an effort to head off in the Senate, at least in its present form, the so-called humane slaughter bill (HR-8308) passed by the House this week. The measure was introduced in the last session of Congress by Rep. W. R. Poage (D-Tex.), but no public hearings were held on that particular bill. It provides that only "humane" methods of slaughtering or handling in connection with slaughtering shall be deemed to comply with the public policy of the United States and calls for livestock to be rendered insensible by "a single blow or gunshot, or an electrical, chemical or other means that is rapid and effective, before being shackled, hoisted, thrown or cut." Slaughtering in accordance with Jewish or other religious requirements also is declared to be humane.

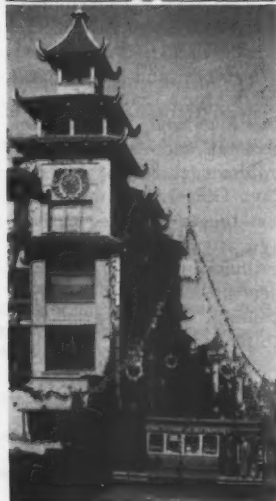
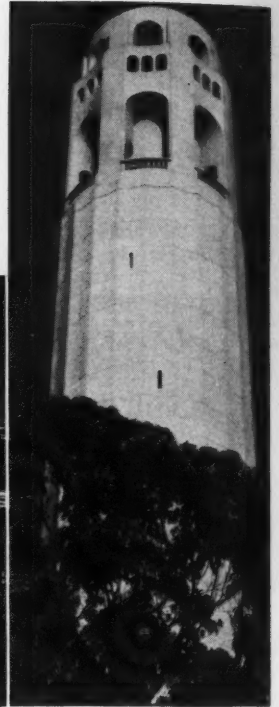
The legislation would require the Secretary of Agriculture to certify which methods are humane, although the USDA has stated that it cannot make such a certification. Beginning December 31, 1959, no federal agency could procure any livestock products processed by a firm that in any plant used methods other than those designated by the Secretary.

"The bill can cause confusion to the point where progress in the field of improved slaughtering methods is actually impeded," the American Meat Institute said in calling for full-dress public hearings by the Senate agriculture committee, to which HR-8308 has been referred. Even the stunning methods advocated by the humane organizations cannot achieve the "single blow" degree of efficiency called for by the bill, and it is physically impossible to change over the industry's slaughtering methods in two years as would be required, the AMI added. Packers are being encouraged to get in touch with their senators and urge them to support adequate hearings and practical legislation along the lines of the Dorn bill (HR-5820), which calls for study and research on the question but not for mandatory changes at this time. The Senate counterpart of the Dorn bill is S-1213.

The Initial offering of exhibit space and hospitality rooms for the 1958 annual meeting of the National Independent Meat Packers Association is being made exclusively to NIMPA associate members, John A. Killick, executive secretary, announced. The convention is set for Saturday through Tuesday, April 19-22, at the Palmer House, Chicago. In the meantime, NIMPA's Southwestern division will hold its regional meeting on Friday and Saturday, February 14-15, at the Statler-Hilton Hotel, Dallas. Speakers at the Dallas meeting on Friday will include: John O. Vaughn, Oklahoma Packing Co., Oklahoma City, vice president of the Southwestern division; Edwin H. Pewett, NIMPA general counsel; Killick; Chris E. Finkbeiner, NIMPA president; James A. Gilker, attorney and labor consultant; C. E. Fessel of Fessel/Siegfried, Inc., Louisville, and Karl Drowatzky, Turvey Packing Co., Blackwell, Okla. State associations of packers in Texas, Oklahoma and Arkansas will hold a joint session on legislative problems at both the state and national levels at 3:15 p.m. Friday. Officers and members of these associations will participate in the tri-state legislative workshop, but everyone is welcome to attend. The Saturday morning session of the Southwestern division meeting will be devoted to a sales training clinic under the leadership of Fred Sharpe, NIMPA's director of sales training. NIMPA associate members will maintain hospitality headquarters.

Meat Inspection regulations have been amended by the USDA to permit the use in product for export of ingredients satisfactory to the foreign country for which the product is intended, although such ingredients may not be cleared for domestic use. The policy change was made in amendments to Section 18.8 of the regulations, published in the *Federal Register* of February 1.

Western Packers Seek Key To Profits at Golden Gate



MEMBERS of the Western States Meat Packers Association will be able to focus their major attention on their major interest—how to operate efficiently and at a profit—during the organization's 12th annual meeting on Monday through Thursday, February 17-20, at the Sheraton-Palace Hotel in San Francisco, Calif.

After a single session on industrial relations on Monday afternoon, the streamlined convention will dispose of all routine business and hear an inspirational speaker on merchandising on Tuesday afternoon and then will buckle down to two days of intensive concentration on various problems and opportunities faced by western packers.

Speaking at the industrial relations session on "1958—What Will It Mean to Labor?" will be William H. Smith, director of the department of research and analysis, Federated Employers of San Francisco, who also addressed the annual meeting last year.

Registration will begin at 9 a.m. Tuesday at the south end of the hotel lobby, and the suppliers' exposition will open at the same time in the Concert and Rose rooms. Displaying the latest improvements in packinghouse equipment, materials and

supplies and the newest in packaging and promotional ideas, the suppliers' exposition will be open several hours each day except when the convention is in session. (See page 36 for listing of firms that will have exhibits and hospitality rooms.)

Also scheduled for Tuesday morning are a nominating committee breakfast meeting, to be presided over by committee chairman Glenn Taylor, president of Modesto Meat Co., Modesto, Calif., and a board of directors meeting, with board chairman H. Leland Jacobsmuhlen, president of the Arrow Meat Co., Cornelius, Ore., presiding.

A general business session at 2 p.m. Tuesday in the Gold Ballroom will mark the official opening of the convention. It is at this session that WSMPA usually makes any major policy announcements in addition to electing officers and directors and disposing of other business.

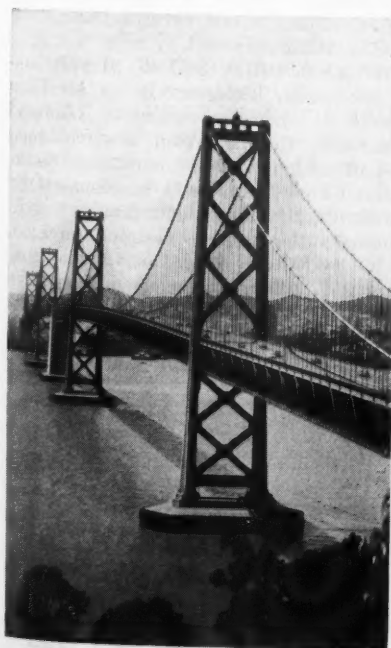
The featured speaker of the convention, Frank W. Lovejoy, will address the general session at 3 p.m. Tuesday in the Gold Ballroom. Lovejoy, now retired, was associated with Socony Mobil Oil Co., Inc., New York, for 25 years as a sales executive and is a past president of the Sales Executive Club of New York. Recognized by the Chamber of Commerce of the



KING SISTERS, vocal quartet, will be among entertainers at WSMPA's 12th anniversary party.

United States as one of the ten best speakers on merchandising in the nation, Lovejoy will tell how to apply the principles of merchandising to the packing and sausage manufacturing business.

Merchandising also will receive major attention on Thursday afternoon at the sausage and prepackaging meeting, the last of seven special sessions at which many practical ideas will be developed. Expected to be one of the outstanding convention attractions is a "brainstorming session," which will be the final event of the sausage and prepackaging meeting. "How to improve the sale of processed meats by encouraging the occasional buy-



er to use them more regularly" will be "brainstormed" by a panel of consumers, packers, processors, advertising and packaging experts, food editors and retailers, led by Hal Chase of Batten, Barton, Durstine & Osborn, Inc., San Francisco.

A report on the downward trend of sausage in percentage of the total market basket and suggestions for reversing the trend will be presented earlier at the sausage and prepackaging session by E. E. Ellies, vice president of marketing, Tee-Pak, Inc., Chicago, in his discussion of "Operation Market Basket," and Albert T. Luer, president of Luer Packing Co., Los Angeles, will analyze "The Cause and Cost of Returned Merchandise."

First of the special sessions will be the accounting meeting and a joint tallow and grease and hide session, both scheduled to begin at 9:30 a.m. Wednesday. Highlight of the accounting session, which will continue during the afternoon, will be the official presentation of the new WSMPA Accounting Manual by Norman Brammall, president, and Ellis T. McClure, management consultant, Food Management, Inc., Cincinnati, who supervised the manual's revision.

The beef boners, pork and provisions and marketing agencies sessions are scheduled for Wednesday afternoon, and the joint beef and livestock conservation session will take place on Thursday morning. Topics at the latter meeting will range from "Outlook? Look Out!" by Larry Hilaire, president of the National Restaurant Association, to "Automation on the Killing Floor" by Burton A. Davis, vice president and general manager of Food Management, Inc. A sausage committee meeting, members only, also is set for Thursday morning. The pork and provisions session will hear speakers on "Ascorbates and Cured Meats," "The Importance of the Western Market to Midwestern Producers" and "New Developments in Meat Preservation."

In addition to the showing of available packinghouse equipment and supplies, convention-goers will have an opportunity to see some of the progress being made in irradiation preservation of food. An exhibit arranged through the United States Department of Commerce will include material and literature covering irradiated foods, samples of irradiated foods and photographs of the new multi-million dollar pilot plant for irradiated foods to be built at Stockton, Calif. Publications of the Department of Commerce covering production, distribution and marketing also will be available at the exhibit.

[Turn page for complete program]





F. LOVEJOY



E. IVERSEN



J. MARBLE



O. L. BROWN



H. W. BAIRD



D. CUNNINGHAM

INDUSTRIAL RELATIONS SESSION—2 p.m. Monday, Room "A." Presiding at this convention curtain-raiser will be E. Floyd Forbes, WSMMPA president and general manager. William H. Smith, director, department of research and analysis, Federated Employers of San Francisco, will take up the question, "1958—What Will It Mean to Labor?"

GENERAL BUSINESS SESSION—2 p.m. Tuesday, Gold Ballroom. H. Leland Jacobsmuhlen, president of Arrow Meat Co., Cornelius, Ore., and chairman of the WSMMPA board, will preside over this session, which will mark the official opening of the convention. The secretary, treasurer and president and general manager will present their reports, and officers and directors will be elected.

GENERAL SESSION—3 p.m. Tuesday, Gold Ballroom. Frank W. Lovejoy, who was associated with Socony Mobil Oil Co., Inc., New York, for 25 years as a sales executive, will address this session. Lovejoy, now retired, is a past president of the Sales Executive Club of New York and is recognized as an outstanding speaker on merchandising. He will tell WSMMPA members how to apply the principles of merchandising to their businesses.

ACCOUNTING SESSION—9:30 a.m. Wednesday, Room 2047. This will be an all-day meeting presided over by Martin Ruster, chief of the accounting department, Luer Packing Co., Los Angeles, and chairman of the WSMMPA accounting committee. "Financing Your Business" will be discussed by E. A. Iversen, vice president, loan supervision, Bank of America, San Francisco. Norman Brammall, president of Food Management, Inc., Cincinnati, and Ellis T. McClure, a management consultant with the same firm, then will make the official presentation of the new WSMMPA Accounting Manual. McClure, a former chairman of the WSMMPA accounting committee, and Brammall, assisted by Ruster, supervised the revision of the manual by the staff of Food Management, Inc. The discussion will be continued during the afternoon session, beginning at 2 o'clock in the same room.

JOINT TALLOW AND GREASE AND HIDE SESSION—9:30 a.m. Wednesday, Comstock Room. Four speakers will address this session, which will be presided over by O. L. Brown, president of Medford Meat Co., Medford, Ore., chairman of the hide committee, and A. Joseph Babka, James Allan & Sons, San Francisco, chairman of the tallow and grease committee. "Prospects for Increasing Our Exports of Animal By-Products in 1958" will be



L. JACOBSMUHLN

HERE'S THE PROGRAM FOR

presented by Melville A. Drisko, chief, Live-stock and Meat Products Division, Foreign Agricultural Service, U. S. Department of Agriculture. "Tallow—Past, Present and Future" will be discussed by Elmer A. Herrgott, Herrgott & Wilson, San Francisco. "Market Development for Hides and Skins in Europe" will be the topic of Robert Braun, vice president of Harold Braun & Co., Milwaukee. Braun was a member of the two-man team that went on the recent hide mission to Europe, a project that WSMMPA helped to finance. Final speaker at this session on "New Developments in the Elimination of Cattle Grubs" will be Dr. Arthur W. Lindquist, chief entomologist, insect research branch, USDA, Washington, D. C.

BEEF BONERS SESSION—2 p.m. Wednesday, Room 2060. Paul Blackman, vice president of Acme Meat Co., Los Angeles, and chairman of the beef boners committee, will preside. On hand to participate in an informal discussion of problems confronting the Military Subsistence Supply Agency and beef boners will be Paul C. Doss, chief of the meat, meat products and waterfood section, Military Subsistence Supply Agency, Chicago, and Col. Richard G. Yule, Army veterinarian, Sixth Army, San Francisco.

PORK AND PROVISIONS SESSION—2 p.m. Wednesday, Comstock Room. Presiding will be H. W. Baird, president of Diamond "F" Meat Co., Tacoma, Wash., and chairman of the pork and provisions committee. "Ascorbates and Cured Meats" will be discussed by George Purdue, food products manager, general products department, chemical division, Merck & Co., Rahway, N. J. Don Cunningham, secretary and traffic manager, Sioux City Live Stock Exchange, Sioux City, Ia., will tell "The Importance of the Western Market to Mid-



N. BRAMMALL



E. McCLURE



M. CLARKSON



P. BLACKMAN



A. J. BABKA



E. F. FORBES

PROGRAM FOR WSMPA MEETING

western Producers." Speaking on "New Developments in Meat Preservation" will be Dr. A. S. Malaspina, technical service department, Chas. Pfizer & Co., Inc., Brooklyn, N. Y., who for the past two years has been conducting extensive research on the use of antibiotics in the preservation of foods.

MARKETING AGENCIES SESSION—2 p.m. Wednesday, Room "A." Prosser Clark of Benson, Bodine and Clark Commission Co., North Portland, Ore., chairman of the marketing agencies committee, will preside over an informal discussion of mutual problems.

JOINT BEEF AND LIVESTOCK CONSERVATION SESSION—9:30 a.m. Thursday, Comstock Room. Five speakers will address this session, which will be presided over by WSMPA chairman Jacobsmuhlen in his capacity as chairman of the beef committee and Harold Kummer, president of Kummer Meat Co., Hillsboro, Ore., who is chairman of the livestock conservation committee. The talk of John Marble, chairman of the fact-finding committee of the American National Cattlemen's Association, on "Our Fact-Finding Committee and Its Objectives," will be delivered by John Guthrie because of Marble's illness. Larry Hilaire, president of Hilaire's, Portland, Ore., and president of the National Restaurant Association, will do some crystal-ball gazing in his talk entitled, "Outlook? Look Out!" Engineer Burton A. Davis, who is vice president and general manager of Food Management, Inc., will discuss "Automation on the Killing Floor." "New Developments in the Elimination of Animal Diseases" will be explained by Dr. M. R. Clarkson, deputy administrator, USDA Agricultural Research Service. Dr. K. J. Peterson, state veterinarian, Oregon Department of Agriculture, Salem, will present "Progress

in the Elimination of Brucellosis and Other Animal Diseases in the Western States." Dr. Peterson also is president of the National Assembly of State Livestock Sanitary Officials.

SAUSAGE COMMITTEE MEETING—9:30 a.m. Thursday. Room 2047. Open to members only, this meeting will be presided over by M. R. Soelberg, president of Peerless Food Products Co., Chehalis, Wash., and chairman of the sausage committee.

SAUSAGE AND PREPACKAGING SESSION—2 p.m. Thursday, Comstock Room. Under the heading of "Operation Market Basket," E. E. Ellies, vice president of marketing, Tee-Pak, Inc., Chicago, will report on a study of the downward trend of sausage in percentage of the total market basket and make suggestions for reversing the trend. "The Cause and Cost of Returned Merchandise" will be discussed by Albert T. Luer, president of Luer Packing Co., Los Angeles. A founder and first board chairman of WSMPA, Luer has spent his entire career in the industry and related lines. Final event of this meeting will be something new to a WSMPA convention, a "brainstorming" session led by Hal Chase of Batten, Barton, Durstine & Osborn, Inc., San Francisco. Using this advertising agency technique, a panel representing consumers, packers, processors, advertising and packaging experts, food editors and retailers will try to come up with practical new ideas by "brainstorming" the subject, "How to improve the sale of processed meats by encouraging the occasional buyer to use them more regularly."

A 12TH ANNIVERSARY party, to begin at 7 p.m. Thursday in the Garden Court of the Sheraton-Palace, will be the concluding event of the convention. Alvino Rey, his guitar and his orchestra will provide music for dancing and entertainment. Acts will include the King sisters quartet and Freddy Morgan, comedy banjo player formerly with Spike Jones.

Two social events also are scheduled earlier in the week for the ladies. A "kaffeeklatsch" at 9:30 a.m. Tuesday in the Comstock Room will lead into a makeup demonstration at 10:30 a.m. by a cosmetics company representative, who will present a gift from his line to each woman present. A fashion consultant then will present variations in eye glasses and show how special tips will glamourize them. A luncheon and Chinese fashion show are set for 12:30 p.m. Wednesday in the Peacock Court of the Hotel Mark Hopkins. Authentic Chinese ceremonial robes will be shown, followed by modern adaptations for the American woman.



A. MALASPINA



B. A. DAVIS



G. PURDUE



A. LINDQUIST



M. A. DRISKO



E. E. ELLIES



A. T. LUER



L. HILAIRE



W. H. SMITH



P. CLARK



DR. PETERSON



to WSMPA Exhibits

and Hospitality Headquarters

HOSPITALITY HEADQUARTERS (right column) and exhibits maintained by meat industry supply and service firms at the WSMFA convention are listed on this page. The exhibit booths (shown below) in the Concert and Rose rooms will be open on Tuesday, February 18, 9 a.m. to 2 p.m. and 4 p.m. to 6 p.m.; on Wednesday, February 19, 9 a.m. to 2 p.m. and 4 p.m. to 6 p.m., and on Thursday, February 20, the final day, 9 a.m. to 2 p.m.

| EXHIBITOR | BOOTH NUMBER |
|--|-----------------|
| Chas. Pfizer & Co., Inc. | 10 |
| The Globe Company | 11 |
| Atmos Corporation | 12 |
| Calgon Company | 13 |
| Visking Co., Division of Union Carbide Corp. | 14 |
| Encyclopaedia Britannica | 15 |
| Linker Machines, Inc. | 16 |
| The Sanfax Company | 17 |
| Crown Zellerbach Corp. | 18, 19, 20 |
| Union Oil Co. of California | 21 |
| Merck & Co., Inc. | 22 |
| Birko Chemical Co. | 23 |
| Package Containers, Inc. | 24, 25 |
| Hollywood Plastic Arts Inc. | 26 |
| Sellers Injector Corp. | 27 |
| Thermo-King Corporation | 28 |
| Cincinnati Butchers' Supply Co. | 29 |
| Biro Manufacturing Co. | 30 |
| F & B Engineering | 31 |
| Mosaic Tile Company | 32 |
| Koch Supplies Inc. | 33 |
| Le Fiell Company | 34, 35 |
| Kolloid Mill, Inc. | 36 |
| Steelcote Manufacturing Co. and Paul Koss Supply Co. | 37 |
| Wallerstein Company, Inc. | 38 |
| Fibreboard Paper Products Corp. | 39 |

| EXHIBITOR | BOOTH NUMBER |
|--|-----------------|
| The V. D. Anderson Co. | 40 |
| Bettcher Industries, Inc. | 41 |
| St. Regis Paper Company | 42 |
| Tee Cee Manufacturing Co. | 43 |
| Dohm & Nelke Inc. | 44 |
| Alfa International Corp. | 45 |
| Great Lakes Stamp & Mfg. Co. | 46-47 |
| Lasar Manufacturing Co. | 48 |
| Everhot Manufacturing Co. | 49 |
| Sam Stein Associates, Inc. | 50, 51 |
| Kentmaster Manufacturing Co. | 52 |
| J. A. Jenks Company | 53 |
| So-Tye Casing Company | 54 |
| Jarvis Corporation | 55 |
| Pacific Mutual Life Ins. Co. and Marsh & McLennan- Cosgrove & Co. | 56 |
| John E. Smith's Sons Co. | 57 |
| Meat Packers Equipment Co. | 58, 59, 60 |
| The Griffith Laboratories, Inc. | 61, 62 |
| Tipper Tie Products of N. J. | 63 |
| Allen Gauge & Tool Co. | 64 |
| Allbright-Nell Co. | 65-66 |
| Package Enterprises Inc. | 67 |
| The Cryovac Company | 68, 69, 70 |
| Marathon Corp. | 71, 72 |
| U. S. Dept. Commerce | 73, 74 |
| WSMFA | 75 |

| COMPANY | ROOM NO. |
|---|------------|
| S. Blondheim & Co. | 8040-42 |
| Calgon Co. | 4002-04 |
| Cincinnati Butchers' Supply Co. | 7024-26 |
| Crown Zellerbach Corp. and Mullinix Packages | 6002-04 |
| Custom Food Products, Inc. | 2107-09 |
| A. Dewied Casing Company | |
| English Room and California Room | |
| Dobeckmun Company | 4022 |
| Duro-Test Corporation | 5002-04 |
| Ethicon, Inc. | 7040-42 |
| First Spice Mixing Co., Inc. | 2020 |
| Food Management, Inc. | 4001-03 |
| Griffith Laboratories | 3036-40-42 |
| J. A. Jenks Company | 2044 |
| Le Fiell Company | 3016-18 |
| Marathon Corp. | 2040-42 |
| H. J. Mayer & Sons Co. | 2018 |
| Meat Industry Suppliers, Inc. | 4040-42 |
| Merck & Company | 4007-09 |
| Midwest Textiles, Inc. and Wally Gould & Co. | 2007-09 |
| Modern Packaging Co. | 3001-03-05 |
| Oppenheimer Casing Co. | Fr. Parlor |
| Sam Stein Associates, Inc. | 3007-09 |
| The Sanfax Company | 6022-24 |
| San Francisco Casing Co., Overseas Casing Co., and Western Butchers Supply Co. | 2032-34 |
| Sharples Corporation | 3002-04-06 |
| Southern California Casing Co. | 2131 |
| Wm. J. Stange Company | 2024-26 |
| Tee-Pak, Inc. | 2127 |
| Visking Company | 2062-64-66 |
| Wallerstein Company, Inc. | 2103-05 |
| West Coast Spice Company | 2051 |

"I couldn't go to La Scala if it wasn't for CRYOVAC"



**"I PUT MYSELF IN THE PROFIT PICTURE...
WHEN I PUT MY PICNICS IN THE PROFIT PACKAGE!"**

You may not go to the opera with royalty, but you *can* earn king-size profits on picnics when you pack them in CRYOVAC Film — like Sigman Meat Company, Inc. of Denver.

President Arthur Sigman says, "25% more sales, no returns and no more boning-out a high percentage of our inventory . . . much faster packaging, and a much more attractive package . . .

that's what CRYOVAC has done to push our picnic profits way up!"

Put yourself in this profit picture. Get the full story on picnics in the new CRYOVAC Film. Find out how CRYOVAC's Profit Package Program can build your meat business with a complete production, packaging and promotion plan. Write Advertising Manager, The CRYOVAC Company, Cambridge 40, Mass.

● THE CRYOVAC COMPANY
Division of W. R. Grace & Co.
Cambridge 40, Mass. In Canada:
1244 Dufferin St., Toronto, Ontario



rs

NO.

40-42

02-04

24-26

02-04

07-09

Room

4022

02-04

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2020

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2044

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040-42

2018

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1-03-05

r. Parlor

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02-04-06

Co. 2131

2024-26

2127

62-64-66

2103-05

2051

y 8, 1958

PINCHING

Meat Inspection Pennies is Unsafe

JOINING in an "appeal to save the meat inspection program" (see box), the Amalgamated Meat Cutters and Butcher Workmen (AFL-CIO), American Meat Institute, National Independent Meat Packers Association and Western States Meat Packers Association have invited other processor, producer and consumer organizations to work with them in persuading Congress to provide adequate funds for operation of the federal meat inspection service for the next fiscal year.

Meat industry leaders point out that the administration's budget request for the Meat Inspection Division of the U. S. Department of Agriculture of \$17,326,000 simply is not adequate to allow it to carry on its important work of protecting consumers during the fiscal year 1959. Actually, an appropriation of \$19,202,184 is needed. The Meat Inspection Division would then be able to hire 412 more inspectors to make up for the serious depletion in its staff which has been occurring for several years. Here is a detailed explanation why \$19,202,184 is needed.

A year ago, after careful study by the Department of Agriculture and the Bureau of the Budget, the President requested an appropriation for meat inspection of \$18,718,000 for the 1958 year. Of this amount, \$333,000 designated for outer-work clothing for meat inspectors, was disallowed. The balance, if it had been approved, would have enabled the division to increase its dwindling staff by 192 inspectors. Instead, the appropriation was cut to \$16,826,000. Not only were no additional inspectors hired, but further cuts in personnel occurred.

During 1959, the Meat Inspection Division expects a further increase of 3 per cent in the number of plants receiving federal meat inspection. This would require a further average increase in personnel of 1½ per cent to provide the manpower to inspect these additional meat packing and meat processing establishments. This indicates the need for 48 additional inspectors to service new plants.

In the 1957 fiscal year the Meat Inspection Division had available 3023 employees. If 192 employees are added to this figure to bring the staff

up to the level recommended by the Department last year, and another 48 inspectors are added for additional plants to be inspected in 1959, a total inspection force of 3263 would be required.

The amount of appropriated funds needed for fiscal year 1959 to provide for 3263 employees is calculated below: The Meat Inspection Division states that the shortage of funds for the current fiscal year will reduce the

inspection force to 2851 employees by June 30, 1958; 2851 employees at an annual cost of \$6001 each equal \$17,108,851; 412 additional employees would be required; 150 of these should be veterinarians and 262 should be laymen. About 50 per cent of the veterinarians would be employed at a starting salary of \$6115, and the balance at \$5335. Lay inspectors would all start at a salary of

[Continued on page 58]

AN APPEAL TO SAVE THE MEAT INSPECTION PROGRAM

THE MEAT INSPECTION PROGRAM is now in the greatest crisis of its half-century existence. This federal service, which has earned the respect of every group in American life for its steadfast and effective protection of the consumer, is already unable to fulfill its job and is in danger of deteriorating further.

In recent years, appropriations have not kept pace with the increase in the Meat Inspection Division's workload, which rose with continuing increases in the numbers of animals slaughtered and the decentralization of the meat industry. The division has shifted its employees back and forth; borrowed veterinarians from other sections of the Department of Agriculture and taken other temporary expedients to meet the severe shortage of inspectors.

However, this system of patchwork is reaching the breaking point. Last year some of our organizations reported to Congress instances of slowdowns in meat production in some meat plants in 18 cities because insufficient inspectors were available. Now, this problem has worsened. The 1957 slowdowns lasting a few hours have now increased to cuts of 20 and more per cent in slaughtering, lasting a week at a time in some plants.

The consequences are serious. They are: A definite threat to consumer protection; further cuts in farmers' incomes; more layoffs in packinghouse workers' jobs and further reduction in meat packing firms' profits.

Unfortunately, the President's budget for the fiscal year 1959 promises no improvement. It actually carries a request for \$1,392,000 less than the budget of fiscal year 1958. The \$17,326,000 requested in the fiscal year 1959 budget would force the Meat Inspection Division to operate with a staff even smaller than it maintained in the current fiscal year. This is blatantly inadequate.

Actually, the division needs an increase of 412 inspectors. This is apparent from the following: In fiscal year 1957, the division had 3,023 employees. For fiscal year 1958, it demonstrated the need for 192 more employees, but funds were not made available. In fiscal year 1959, another 3 per cent increase in meat plants needing inspection is expected, and a 1.5 per cent increase in inspectors, or 48 additional inspectors, will be required. Therefore, the Meat Inspection Division, in order to carry out its functions adequately, must have 3,263 inspectors (3,023 + 192 + 48). But, the division will have only 2,851 inspectors on July 1, 1958.

The Meat Inspection Division, therefore, needs an appropriation for fiscal year 1959 of \$19,202,184, not of \$17,326,000 as the budget indicates.

We firmly believe that such an appropriation is imperative if the Meat Inspection program is to be saved. Economy in government is one thing; pennypinching which endangers the health and livelihood of tens of millions of Americans, is another. We urge the administration to change its budget estimate. We urge Congress to appropriate the truly needed amount of \$19,202,184. The health and economic welfare of consumers, farmers, packinghouse workers and the meat packing industry are at stake.



Gourmet *Special!*

FRANKFURTERS, sausage, bacon, hams and other meat products can be made to delight a gourmet's palate and sooth his soul.

The secret of distinctive meats lies in their cure and seasoning. That's why **PRESCO PRODUCTS** have proven so popular with meat packers everywhere — for over three-quarters of a century.



Among the many products for meat processing originated in our research laboratories are the famous

- **PRESCO SEASONINGS**
- **PRESCO FLASH CURE**
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- **BOARS HEAD SUPER SEASONINGS**

PRESERVATIVE...HOME OF PRESCO PRODUCTS

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

Since 1877

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 10



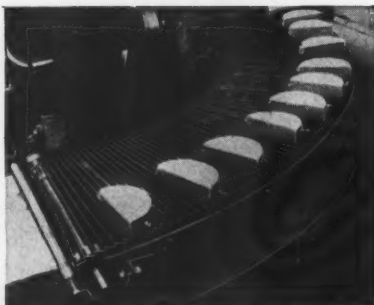
Another interesting Wendway installation. Twin flights of wide belt Wendway operate continuously between production stations to convey air filters to inspection stations.

*Here's what
WENDWAY
can do
for You!*

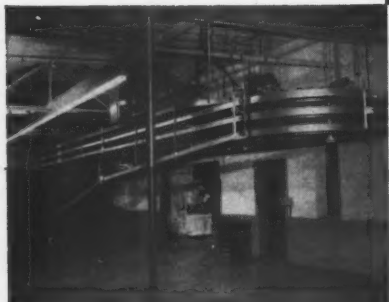
Wendway can be your "silent partner" by conveying any light products weighing 20 lbs. or less, swiftly and silently from one operation to the next. Wendway conveying systems are completely sanitary... safe for operators, too! Wendway will carry your products overhead, through walls, upstairs or down—to any place you want them. Wendway will eliminate wasted manpower, unnecessary handling and boost production all along the line. Standardized powered straight sections, curves, switches, etc., are operated by remote control and easily adjusted to required speeds. Wendway will smooth out your assembly processing, packing or inspection problems and pay for itself in time and equipment saved.

Remember...

- Wendway answers your 'light product' conveying problems.
- Wendway complies with even the most rigid sanitation codes.
- Wendway synchronizes perfectly with other production line equipment.
- Wendway increases production line profits.



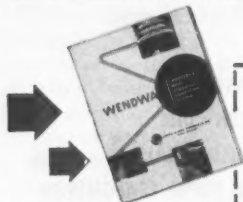
Wendway belting will not damage even the most delicate of products. Automatic conveying assures products of cleaner, fresher, neater appearance.



Overhead cooling for cooked or heated products saves you time and floor space. Wendway takes 'em up, cools 'em off and brings them down—automatically!



Cartons, fragile packages, etc., are completely safe on Wendway. Smooth, silent travel delivers products in perfect shape, clean and fresh in appearance.



Write today for additional information, literature and specifications to match your conveying requirements.

Gentlemen:
Please have your area distributor contact me at once.

Name _____ Title _____

Company _____

Address _____

City _____ Zone _____ State _____

The product to be conveyed is _____

UNION STEEL PRODUCTS CO., Albion, Michigan

For over
65 years now,
The National Provisioner
has been the undisputed leader among magazines published for the meat packing and allied industries.

First—in everything that helps to make a good magazine great...

First—in editorial content -- editorial service -- in number of pages -- in advertising...

First—to report industry news -- to interpret accurately the news and business trends...

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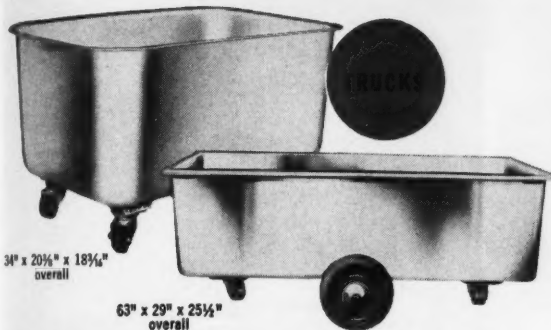
First—in service to packer, processor and advertiser alike.

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NATIONAL
PROVISIONER**

"FIRST IN THE FIELD"

Leaders in Aluminum... for the *MEAT* Industry

WEAR-EVER ALUMINUM



34" x 29 1/2" x 18 1/2"
overall

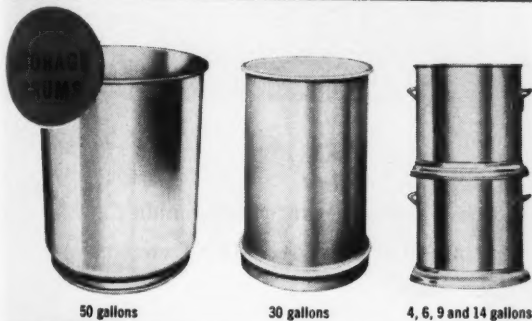
63" x 29" x 25 1/2"
overall



38 gallons

29 gallons

27 gallons



50 gallons

30 gallons

4, 6, 9 and 14 gallons



20" x 15" x 5"

22" x 20" x 1 1/4"

34-3/16" x 16 1/4" x 12"

22 1/4" x 20 1/2" x 6 1/2"



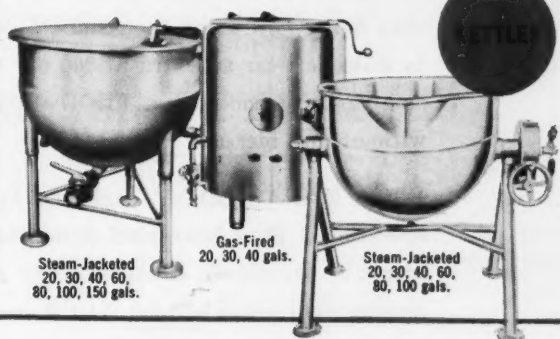
10, 12, 14, 16 qts.

2 qts.

45" and 53"

18, 24, 32, 48 ozs.

FREEZER-D-FROSTER



Steam-Jacketed
20, 30, 40, 60,
80, 100, 150 gals.

Gas-Fired
20, 30, 40 gals.

Steam-Jacketed
20, 30, 40, 60,
80, 100 gals.

Want to speed production? Simplify your handling or storage problems? Standard, readily available items like these may be your answer.

All Wear-Ever plant service items are made from a specially developed, tough, hard-wrought aluminum alloy to assure long service life.

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GENTLEMEN: I'd like to know more about your Tote Boxes and other handling equipment.

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Fill in, clip to your letterhead and mail today.

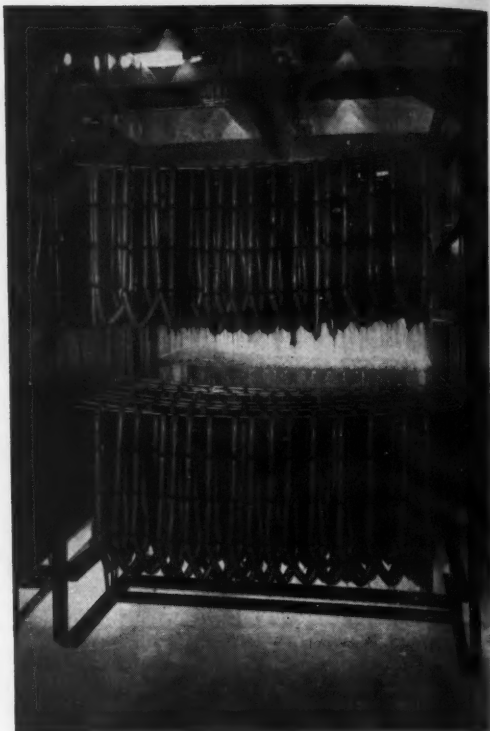
NEW IDEA! Wear-Ever's new Nickel Scouring Cloth. Won't scratch, won't mar, far outlasts ordinary scouring cloths. At your dealer's.



THE ALUMINUM COOKING UTENSIL CO., INC., NEW KENSINGTON, PA.

A penny saved is a dollar earned

*prepare
now
for
summer
profits*

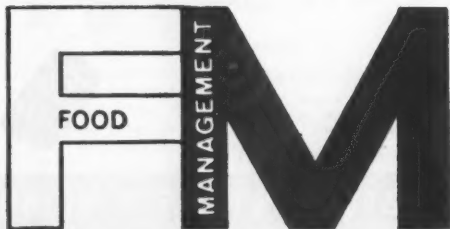


At a profit of 5¢ a pound on processed goods, one Western packer-client couldn't possibly have returned in additional sales what a FOOD MANAGEMENT engineer saved him in the processing departments.

Calculate YOUR current profit on \$1,000 gross sales of ham, bacon, franks—then figure how many thousands of dollars in additional sales you would have to make to clear an extra \$1,000 per week in profits. Through material costs and variance controls, a FOOD MANAGEMENT engineer accomplished this without any increase in sales!

FOOD MANAGEMENT engineers are fully experienced in all packingplant operations. They have vital data which have been checked and rechecked in scores of operations. Because FOOD MANAGEMENT has developed the art of management into a science, YOUR operation should be . . .

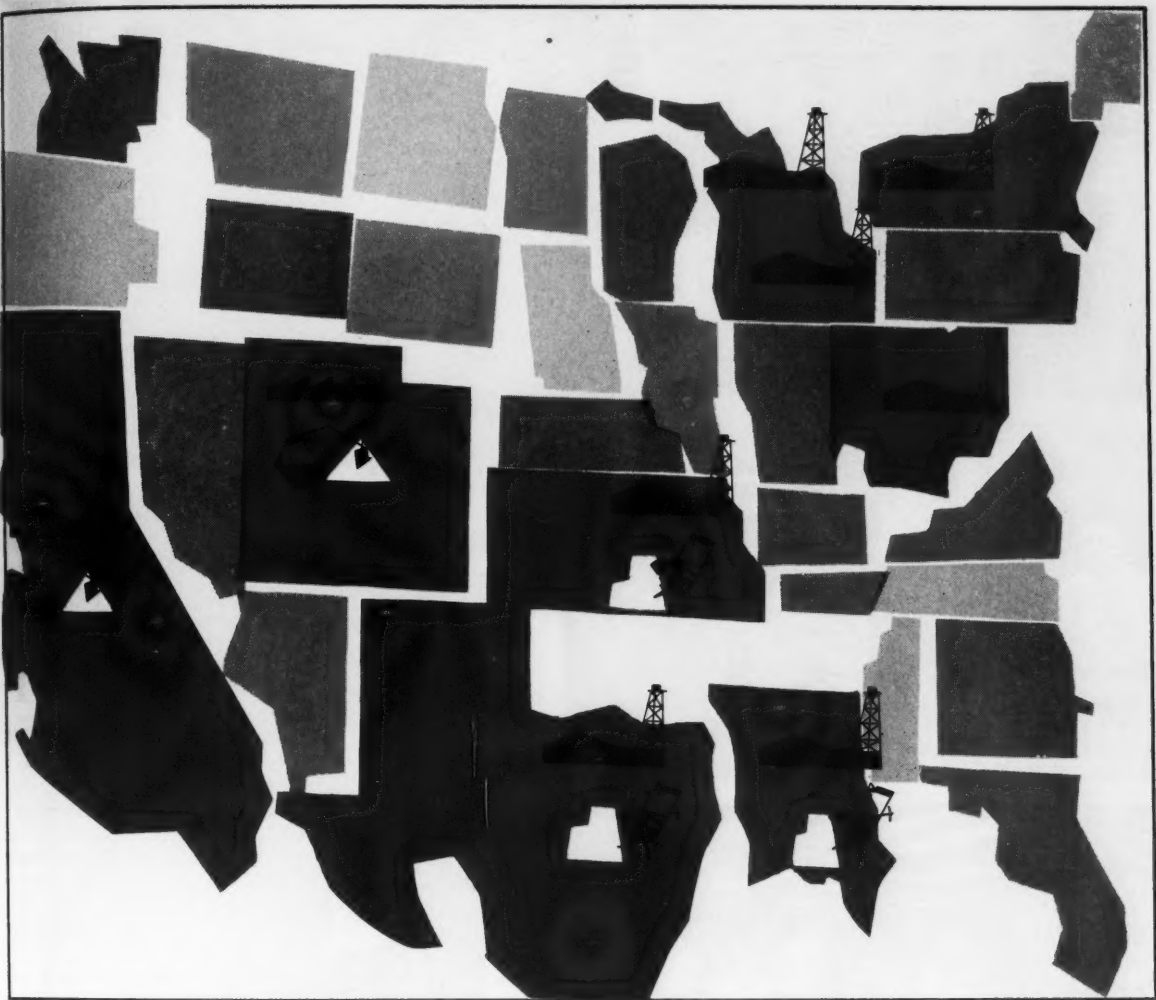
profit planned by



FOOD MANAGEMENT, INC.

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Cincinnati 36, Ohio
TWeed 1-2502

Visit with us at the
WSMPA Convention, Feb. 17-20,
Suite 4001-03, Sheraton-Palace
Hotel, San Francisco, Calif.



Morton has 9 plants across the United States. These varied sites make it possible for Morton to obtain salt from every source: from mines, wells, and solar ponds.

Only Morton can offer you the right salt for every industrial use, coast to coast

Morton, the only nation-wide salt company, produces, refines, and delivers nearly 100 different grades of salt for 14,000 industrial uses.

This means that regardless of your size, your needs, or your location, Morton can give you expert, impartial advice on which grade or grades will do the best job for you. This is valuable advice because the right salt for the right job will help you reduce costs, save time and turn out products of uniform high quality.

How Morton service can save you money

Morton backs its salesmen with the services of the finest salt research center in the world. If your Morton salesman personally can't solve a salt problem for you, he can refer the problem to

Morton's research laboratory for quick, thorough analysis. This service help may be worth thousands of dollars to you every year.

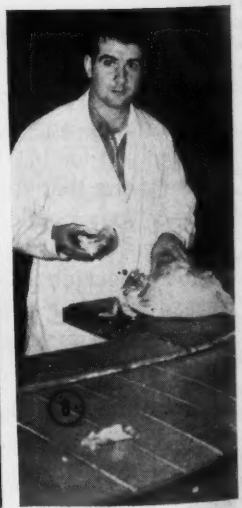
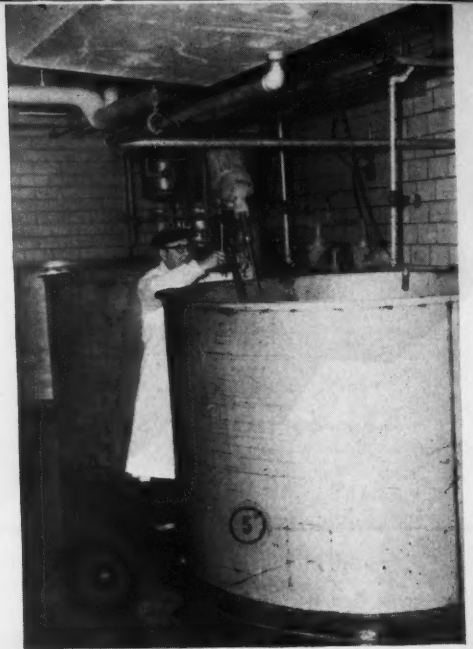
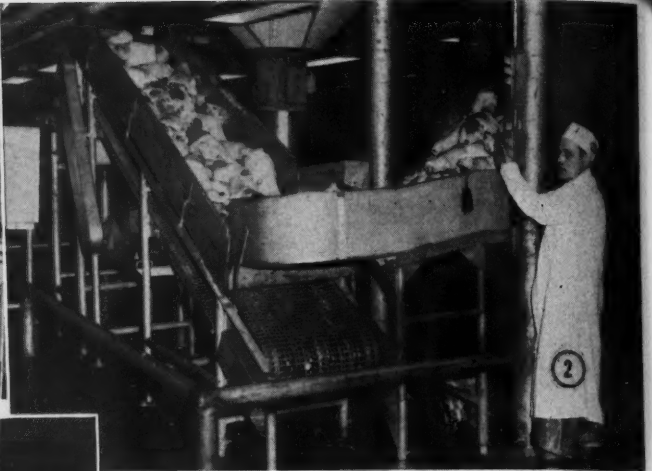
We think you'll find it well worthwhile to talk salt and service with a Morton representative. If you agree, just write or wire: ↓

MORTON SALT COMPANY

INDUSTRIAL DIVISION

Dept. NP-2-58, 120 So. La Salle Street,
Chicago 3, Illinois







FIRST FOUR STALLS of new garage are for maintenance; the next two are wash and gas stalls, and the last is a paint stall.

Sugardale Puts \$1,250,000 Into Plant

THE thirty-seventh year of continuous growth by the Sugardale Provision Co. was marked by the completion of a \$1,250,000 addition to the concern's Harmont plant in Canton, Ohio.

Founded in 1920 by the late Harry Lavin, the Sugardale company has increased its sales volume and expanded its trading area each year. While operations were at first confined to the production of hams and luncheon meats by 30 employees at the original McKinley plant in Canton, growth was rapid and in 1929 the company became a full-line meat packer through the addition of slaughtering facilities for beef, lamb and veal. Arthur, Leo and William Lavin, sons of the founder, have guided the company in its development to a leading position.

The first section of the Harmont plant was built in 1941 under a master plan conceived by Henschien, Everds &

Crombie, architects and engineers of Chicago. The master plan permitted orderly expansion in facilities over the years and, at the same time, preserved the original forward flow of production. Further development of the plant was delayed by World War II, but at the end of the conflict Sugardale again launched an active expansion program to keep pace with growing demand for the firm's products. Over \$3,000,000 has been spent on the development of the Harmont property since 1945 and the plant is now one of the largest meat industry units in northeastern Ohio.

The Sugardale plant is a two-level structure with both levels fronting on grade. A large brick and concrete receiving dock with three rail and three truck unloading spots is located at the rear of the lower level.

Incoming meat cuts are loaded into galvanized steel

FACING PAGE: 1) Receiving dock at which meat is unloaded into vat trucks. 2) Truckload of meat (behind left post) is being dumped onto takeup conveyor which leads to cure injection conveyor. Note pipe guard. 3) Each truckload of meat is pumped at separate station. 4) Injection room is cooled with fin coils. 5) One of six vats in which pickle is mixed. 6) Winch is used to unload cured hams at boning station. 7) Stockinnetting tube is swung up when bellies are combed. 8) Boning foreman Ferd DeSantis holds aitch and shank bone removed in making semi-boneless product. 9) Semi-boneless hams are placed in printed casings and then stockinnetted.

RIGHT: Modern ham boning table enables Ferd DeSantis on left, to inspect each ham as it passes. On the right, smoked meats superintendent Michael Granchi is going over production figures with Henry Grywalski.





CARL H. LAVIN



W. L. LAVIN



LEO B. LAVIN



ARTHUR LAVIN



A. B. LAVIN



BEN B. LAVIN

vats equipped with roller bearing wheels. Each load is weighed on a Toledo floor unit. Vat loads of fresh hams are unloaded as needed onto the cure injection conveyor. The stainless steel conveyor and its injection stations were furnished by The Globe Co., Chicago, to Sugardale specifications and the setup features a double check on quality as well as mechanical handling.

Each truck load of hams is unloaded by a winch-operated dumper developed by the firm's engineering department. The arrangement, which is described below, is also used at the ham boning and other locations. According to Alonzo McCue, assistant to the production manager, the truck dumper eliminates much manual work.

A bar welded to the truck body fits into slotted shafts located at the unloading station. The winch is placed overhead and slightly ahead of the unloading spot. The hooked ends of two cables are attached to eyelets welded to the truck body. Once the body bar has been mated with the shaft slots, and the cable hooks have been at-

TOP: Weight of a load of hams is being checked by Mike Granchi, smoked meats foreman, before the product is moved into the house. **CENTER:** Boneless butts are stuffed into stockinettes. **BOTTOM:** Cook room operator is taking temperature of a cooked ham. Retort baskets of hams are brought to cooking vats on I-beam track and lowered by hoist.

tached, the winch is started. As the winch pulls forward the truck is tilted and the hams are dumped onto a chute and then go to the wide belt conveyor supplying the injection stations.

The standardized vat trucks used for curing and handling were built to Sugardale specifications by Globe.

Each of the six cure injection stations handles the hams from a specific truck. A movable short section of roller conveyor, turned upright, is used to deflect the hams from the 50-ft. feed conveyor to the proper injection station. After each truck load has been injected with pickle it is weighed as a lot to check operator performance.

The reloaded trucks are moved to the rear of the room where cover pickle is added from overhead lines.

The cure injection room also houses a Globe mechanical injector for bellies. This unit is equipped with a plant-installed pressure equalizer to maintain uniformity in the addition of cure. The fresh bellies are generally fleshed with a Townsend machine and are carried by conveyor to the injection unit.

Five large stainless steel mixing vats are located in the front of the curing room. A Lightnin' mixer is mounted on a trunnion between each two vats and can be swung into either of the vats. The mechanical mixer is used to achieve a perfect solution of the curing ingredients.

The curing solution is moved from the stainless steel vats to the injection stations with pumps that maintain constant pressure for uniform distribution of pickle in the product. The entire curing area is refrigerated with fin type direct expansion coils; these coils are used throughout most of the working areas requiring refrigeration. Management believes that fin coils with their large heat



Announcing

TEE-PAK'S NEW BOLOGNA RECIPE PROMOTION



for packers!

EGGS MONTE CARLO



CONTINENTAL CASSEROLE



SKILLET LUNCH



What it is...

It's a workable, low cost promotion based on the fact that you can sell more bologna if you sell *more uses* of bologna. Since housewives think in terms of complete meals, rather than just food products, Tee-Pak's home economists have developed several delicious and appealing bologna meal ideas. The promotion consists of printing the recipes for these new meals right on 1, 2 and 3 lb. bologna chub casings. Attractive, store approved, low cost, Point-of-Purchase posters in two sizes, channel cards and recipe folders, using the same recipes are also included in the promotion.

What it does...

Tee-Pak's Recipe Promotion idea has been store tested extensively in different areas of the country... *It Does Substantially Increase Bologna Tonnage!* And, it does it without the aid of expensive consumer advertising.

Furthermore, comprehensive consumer and retailer research conducted by Tee-Pak clearly establishes its promotional soundness and acceptability at both levels.

How to get it...

Your Tee-Pak Man has full information on Tee-Pak's Bologna Recipe Promotion, including test and research results, samples of all POP material and printed casings. Call him now. He will be pleased to fill you in on this important assist from Tee-Pak.

SEE BACK FOR PROMOTIONAL PIECES

Tee-Pak, Inc.
Chicago • San Francisco



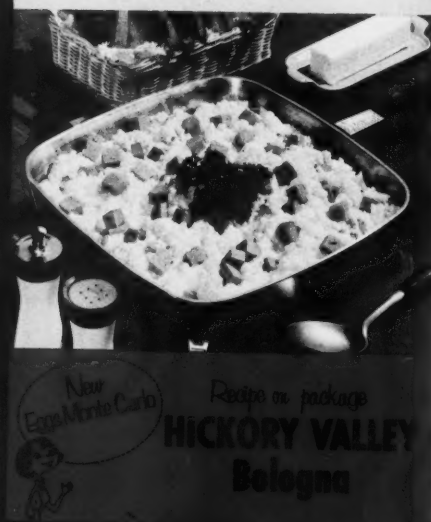
Tee-Pak of Canada, Ltd.
Toronto

Put these approved, attractive, low-cost
POINT-OF-PURCHASE PIECES
 to work selling **YOUR** brand of Bologna

POSTER 18" x 17", High Gloss, Double-Tone Sepia Printing. Large Imprint Area. Available with 3 Different Recipes.



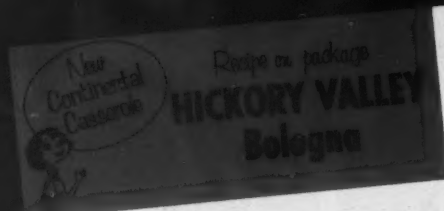
POSTER 10" x 12", High Gloss Black Half-Tone Area. Bright Orange Colored Background under Large Imprint Area. Available with 3 Different Recipes.



RECIPE FOLDER 3 3/4" x 8 3/4", 3-Fold, printed in Sepia on Antique Stock. Generous Imprint Area on Front.



CHANNEL CARD 4" x 10", Day-Glo Background. Large Imprint Area. Available with 3 Different Recipes.



Call your **TEE-PAK** man

Tee-Pak, Inc.
 Chicago • San Francisco



Cellulose Division

Tee-Pak of Canada, Ltd.
 Toronto

transfer area provide maximum refrigerating effect with a minimum of air turbulence (which contributes to pleasant working conditions) and minimum split, which reduces product shrinkage.

From the curing room product is moved in truck lots to the smoked meat preparation room. The meat is unloaded onto a 50-ft. Globe washing and hanging conveyor. As the cuts come onto the conveyor from the tilted truck a butcher carefully inspects each piece and trims those needing trimming. Another butcher removes with a bandsaw any hock in excess of the Sugardale organization's rigid standard.

The meat moves through a washing cabinet to the scraping-branding station and, in the case of hams, to the

stockinnetting station and finally to hangoff. The chute for stockinnetting the hams is mounted so that it can be moved into an upright position when bellies are being combed.

If the cured hams are to be boned they are transported to the next room with its 20-butcher station, stainless steel

boning table built to the firm's specifications by Globe. The cured hams are dumped onto a table from which a Townsend machine operator takes them, fleshes them and places them on the slat flight conveyor feeding the boning stations.

The boned hams, trimmings and bones travel to the final inspection station where they are placed in suitable containers. As fat is removed by the butchers it is placed on a belt conveyor. The fat conveyor discharges



D. J. LAVIN

into drums that are transported to the rendering department of the plant.

A Sugardale specialty, the easy-to-slice, smoked, semi-boneless ham, is also prepared in the boning room. The aitch and shank bone are removed from this ham, leaving the smooth and straight leg bone, and the semi-boneless cuts are inserted into Visten printed pouches and then stockinnetted.

Two new stainless steel Julian smokehouses adjoin the ham boning area. These are monitored with Taylor instruments for humidity and heat control. Smoke is generated in a Mepaco-Julian unit which eliminates the tar from the exclusive "Ember Smoke" process developed by Sugardale.

The plant now has five stainless steel smokehouses with a total capacity of 150 cages. The other houses are immediately adjacent to the smoked meat handling area. About 7,500 pieces of ham or bacon can be smoked simultaneously.

All meat moving in and out of the smokehouses is weighed and this procedure is followed as product moves through the different departments, such as curing, boning, smoking and slicing, etc.

The new smoked meat handling room with over 4,800 sq. ft. area is located near the smokehouses. An inventory



ABOVE: Start and finish of the sliced bacon line. The scalers grade the bacon and place the pouched second and third brands on the table ledge from which another operator removes the packages and seals them. At the end of the line the over-wrapped packages of first grade bacon are carton and machine tied. RIGHT: This view shows the slicing and weighing of luncheon meat. The machine at the left operates on a gravity basis and makes 1,500 revolutions per minute. Robert Shonk, left foreground, is shown placing a Lebanon style bologna in the slicer. At extreme left is LeRoy Myers, the foreman for this group of workers.





BOSS

CHAS. G. SCHMIDT

JUMBO U DEHAIRER

DESIGNED TO DEHAIR CLEAN and FAST • 1000 per HOUR

The U bar hog dehairer is a 1916 "BOSS" invention. Present models incorporate all of the advantages which have been devised through the intervening years by the "BOSS" staff of hog dehairing specialists.

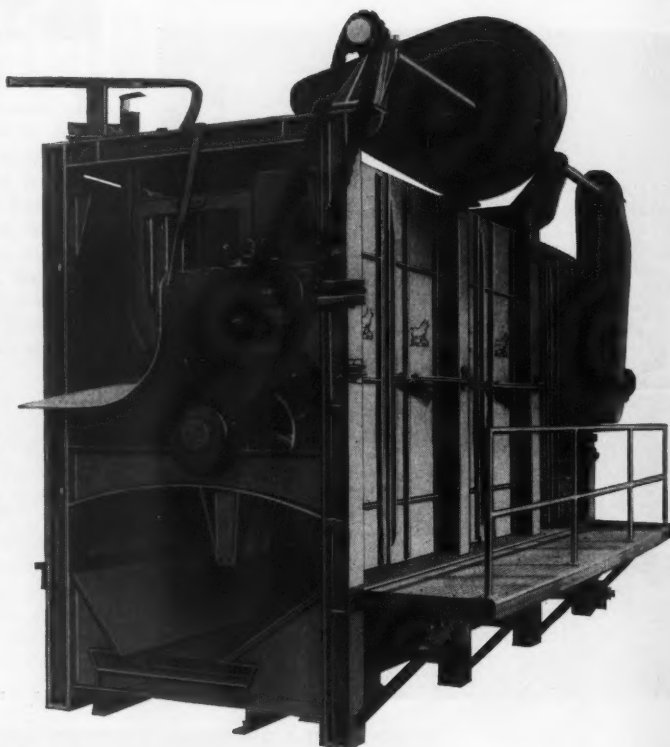
U bars are wide, long, and heavy. Overlapping side flights attached to conveyor plates prevent side friction and insure quick, positive delivery of hogs from tub into machine.

Frame and panels are of cast iron. Panels are heavily ribbed on outside to prevent warping, but smooth inside providing no ledges for attraction of corrosive scurf and moisture.

Motor mounted on top of dehairer drives machine thru roller chain to drive shafts. The drive to hair conveyor shaft is thru roller chain and bevel gears, and operates independently.

The lower shaft with ten point scraper stars runs at 55 RPM; the upper shaft with six point scraper stars runs at 100 RPM. Both shafts turn in the same direction.

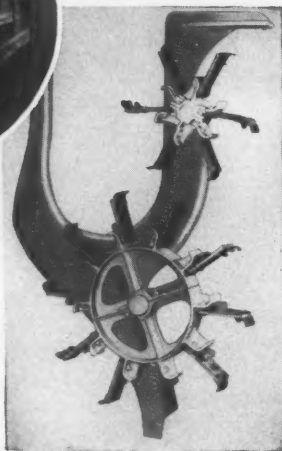
Spray pipes for spraying hogs with hot water are provided; a recirculating hot water box can be incorporated if desired.



Discharge end showing heavy U bars and spiral formation of belt scrapers.



Jumbo U bar with 10 point star on lower shaft and 6 point star on upper shaft.



All adjustment and maintenance parts easily accessible.

Replacement parts from stock.

Motors are Standard.

Designed for low-cost operation.

Plant layouts are available.

Starting engineers may be provided.

Equipment for the entire plant.

User list on request.

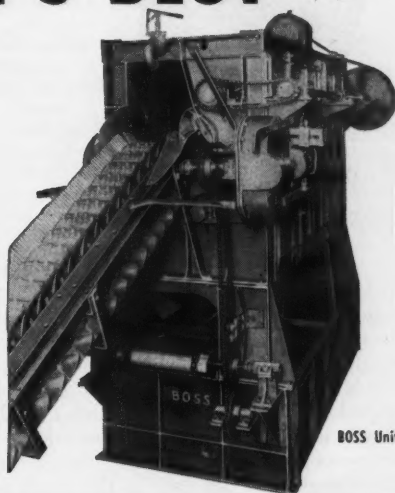
Tomorrow.



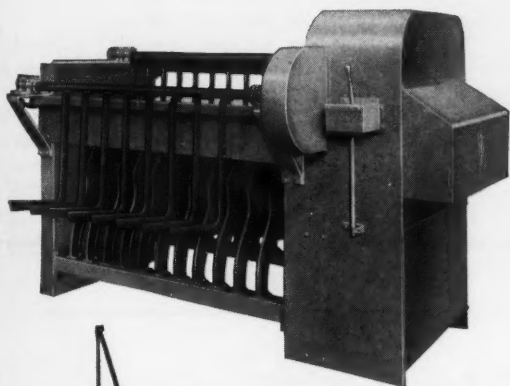
WHEN IT'S BOSS IT'S BEST

CHAS. G. SCHMIDT

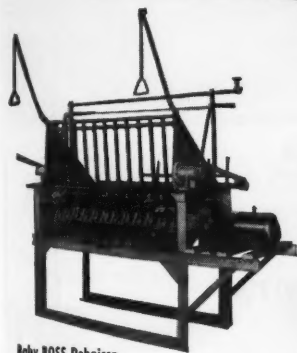
"BOSS" dehairers are built in sizes to fit your plant; but large or small they dehair hogs clean and fast. The same sturdy construction goes into small machines and large machines alike. They're built for a lifetime of service and the cost of operation is low. Adjustment and maintenance points are easily accessible, and replacement parts are carried in stock. All motors are standard. Efficiency and stamina have been proved by years of operation in packing plants all over the world. A list of users is available, ask for it when considering the purchase of a dehairer.



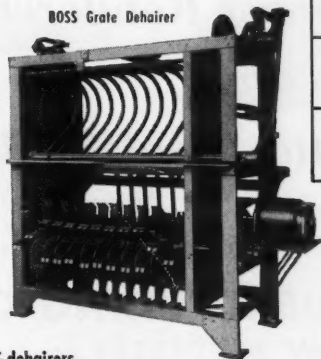
BOSS Universal Dehairer



BOSS Hydraulic Grate Dehairer



Baby BOSS Dehairer



BOSS Grate Dehairer

| | Capacity Per Hour | H.P. | No. of 4" Belt Scraper Stars | Method of Charging and Discharging | For Extra Large Hogs |
|---------------------------------|-------------------|------|--|------------------------------------|---|
| No. 121 BOSS Universal Dehairer | 200 | 20 | Upper Shaft 20-6 point— Lower Shaft 20-10 point | Continuous U-Bar Conveyor Feed | Upper Shaft 20-6 point stars Lower Shaft 20-10 point stars |
| No. 150 BOSS Hydraulic Dehairer | 125 | 10 | 12-4 point | Hydraulic Grate Lift | 16-4 point stars |
| No. 46-B BOSS Grate Dehairer | 120 | 10 | 12-4 point | Mechanical Grate Lift | |
| No. 35-A Baby BOSS Dehairer | 60 | 7½ | 12-4 point | Manual Grate Lift | |
| No. 145 Cincinnati Dehairer | 20 | 2 | 11-3 point | Manual Grate Lift | |



"The Cincinnati"

For complete information on BOSS dehairers, hog killing equipment, and all allied hog handling equipment, including plant layout, address

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
102 BLADE STREET CINCINNATI 16, OHIO

• YOU WILL LIVE WITH TODAY'S DECISIONS . . . BEST BUY BOSS • • • • •

of 16,000 hams can be handled here. All hams are given a 24-hour chill which firms the product and gives it added sales appeal when examined by the customer. The room temperature is held at 38° F. Nine carloads of meat can



ALONZO McCUE, assistant to the plant manager, and ham wrapping forelady Lucille Fladung agree that a pouched semi-boneless half ham is mighty appealing. Each of six half hams is nested individually in the shipping container.

be stored at all times. Hams are stored according to weight averages for the convenience of order filling and to assure customer satisfaction.

Tempered bacon slabs are moved directly into the 2,400 sq. ft. sliced bacon room where they are squared with a Dohm & Nelke press and sliced on a high speed Anco slicing-packing line. One operator ladles the bacon into approximate weight units on the automatically positioned white greaseproof boards which then are carried by the stainless steel band conveyor to the check scalers who weigh, grade and position the slices. The scalers place the second and third grade slices in printed Mil-print pouches and the open ends are closed on a plate sealer located next to the main slicing line. The weighed

and graded first line bacon, the firm's "Ember Smoked" brand, is conveyed to the Hayssen machine which forms the package from printed roll film supplied by Milprint. The individual packages are placed in chipboard boxes and string tied with a Bunn machine.

This room also houses the Cryovac operation where, among other items, semi-boneless half hams are packaged. Six of these hams are placed in a sleeved fibre-board shipping container of the self-locking type. Management reports that the half ham is one of its leading sales items. Retailers like the easy-to-open feature of the shipping box and its protective cushioning which prevents damage to the product.

The refrigerated fresh sausage room is located next to the bacon holding room. In addition to conventional types of fresh sausage, the company markets a whole hog type product under the "Ohio Farm" label. This sausage contains ham and tenderloin and is made according to an old farm recipe.

One of the largest areas on the enlarged first floor is the 12,000 sq. ft. shipping room. It lies behind the loading dock at which three trucks can be loaded simultaneously. Most of the shipping is done from 6 p.m. to 6 a.m. Three mechanized lines are used to convey products from the coolers to the refrigerated trucks.

Merchandise is stored on Rapids-Standard gravity shelves to speed the filling of orders.

One full-time day shipping crew is employed for the convenience of out-of-town customers as well as local trade. The shipping room is air-conditioned and a temperature of 45° F. maintained. (The shipping operation will be described at greater length in a subsequent article.)

The sliced luncheon meat department is located in a refrigerated area near to the shipping department. Sugar-

*Best Wishes to
Pacific Coast Renderers
and
Western States Meat Packers*

PETERSON MANUFACTURING CO., INC.
TALLOW RENDERERS

Serving the Meat Industry of Southern California

2626 E. 25th STREET • LUDLOW 3-6311 • LOS ANGELES 58, CALIFORNIA

R. B. Mortimer, General Manager

EXACTO-CLIPPER

Air Tight Closures for All Plastic Casings and Bags

- An air powered machine which applies new light weight, extra strong, inexpensive closure clips.
- Automatically gathers bag or casing ready for clip.
- Inexpensive vacuum attachment available. No adjustment required for different casing or bag sizes.
- Makes air or vacuum tight seal.

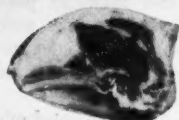
SAVES 20%
Casing Costs

SAVES 75%
Labor Costs

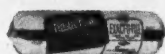
IMPROVES
Package Appeal



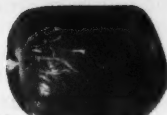
Non-Corrosive Stainless Steel
and Aluminum Construction,
Easy to Clean and Maintain...
Simple and Timeless to Operate



FRESH MEAT



PROCESSED CHEESE



MEAT LOAF



GREASE



LIVER SAUSAGE



SMOKED BUTTS



FRESH VEGETABLES



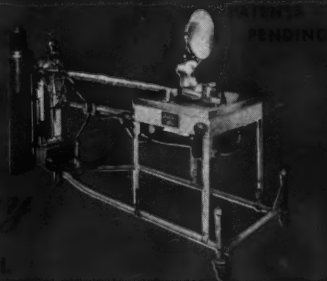
DRIED FRUIT



SEMI-AUTOMATIC EXACT-O-MILL®
FILLS...SEALS...CUTS
Links from continuous length casings,
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Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Prymontkade, The Hague, Netherlands
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WE'RE LOOKING FORWARD TO SEEING YOU...

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at the

Western Meat Packers Convention

Sheraton-Astor
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February 17-20



FIRST SPICE

Spicing Company, Inc.

NEW YORK 13, N. Y. — 19 Vestry Street
SAN FRANCISCO 7, CAL. — 185 Arkansas St.
TORONTO 10, CANADA — 98 Tynes Drive

dale is the only packer in the area using two methods of luncheon meat packaging. In the Fresh-Pak system a high vacuum is drawn on the poly plastic pouch which contains the meat. This line is fed by a high-speed Anco slicer equipped with a stacker-counter and the pouch is formed from roll film by a Hudson-Sharp machine which shapes the pouch around the meat.*

The other packaging system used is the Saran wrapping process. This line is fed by two U. S. slicers and the package is hand sealed.

Management believes that these two processes possess great technical advantages in the marketing of sliced luncheon meat. In order to meet consumer demand, the assembly lines are operated two 8-hour shifts per day and about 25 different sausage items are sliced.

A new lard room was built on the first floor. The Boss melter has been jacketed with aluminum sheeting to aid in sanitation and minimize heat loss. Departmental equipment includes a Boss hydraulic curb press, a Sparkler filter and Votator lard processing apparatus. An adjacent packaging room houses a Peters carton former and Globe-Free filler. Lard is sold in pails and 1-lb. prints.

Next to the lard rendering department is the boiled ham cook room with seven Boss vats equipped with instruments to hold and record temperatures during the heating and chilling cycles. A traveling electric hoist mounted on a run-around overhead I-beam is used in loading and unloading baskets of retainers from the vats.

A second-floor front area is used for dry storage. A full-time storekeeper serves this section and issues supplies to the departments on requisition. The room is equipped with a Rapids-Standard conveyor to facilitate the receiving of incoming supplies.

A 10,000 sq. ft. garage has been built on the western end of the property. One of the features of this building is a sunken greasing and repair pit that enables the ten-man maintenance crew to walk under the complete length of the firm's 3-ton trucks.

Another unusual feature is the washing area for the vehicles. Semi-automatic equipment is used to wash each unit of the 55-truck fleet after a day's operation. The paint room is walled off from other work areas and is furnished with fire- and explosion-proof material and equipment. Facilities in the paint room make it possible to repaint a truck completely in 12 hrs.

While there is some duplication be-

tween vehicles, each of the firm's trucks carries two different product messages. These are designed and applied to the sides by an artist retained by the company. Management believes that well-kept trucks with attractive full-color product messages represent one of the best advertising media available.

The Sugardale plant is under the supervision of the Canton Board of Health. In addition, regular inspections are made by various board of health representatives of other towns where the company sells. All inside walls are finished with glazed tile and these walls are cleaned with steam every day. Jamison stainless steel doors are another feature of the plant. Supporting columns in the plant are covered with stainless steel for protection and sanitation. Floors are concrete and brick. Six inches of cork insulation is used throughout to achieve more uniform temperatures in the refrigerated areas.

Sugardale employs 550 skilled workers who operate the original McKinley plant and new Harmont unit on a 24-hour basis. Fifty-five mechanically refrigerated trucks are used to make deliveries of Sugardale products within a 120 mile radius of Canton. This sales area, which includes all of northeastern Ohio, is serviced by Sugardale offices in Canton, Cleveland, Akron and Youngstown. Sugardale representatives are located in other market areas throughout northeastern Ohio.

The meat packing tradition of the Lavin family is being carried on by the third generation: Alfred, Benjamin, Carl and David Lavin. Alfred is manager of the Harmont plant; Benjamin participates in sales work; Carl is manager of the McKinley unit, and David concentrates on sales and advertising.

A wholly-owned and operated subsidiary, Frostdale Frozen Foods, Inc., distributes Birds-Eye frozen foods for the entire northeastern Ohio area.

Free Lard Samples Offered For Cholesterol Research

To aid scientists studying the possible relationship between diet and cholesterol in the blood, John E. Thompson, president of Reliable Packing Co., Chicago, has offered unlimited quantities of free uniform samples of lard for use in the research.

The research being done on cholesterol seems to have excluded pure lard, Thompson noted. "Since lard is a very common form of fat in the diet," he said, "it should be given additional consideration."

Where can a processor use
LESS BULL MEAT
 and still be sure
 of perfect balance?



TIETOLIN

REG. U.S. PAT. OFFICE

The Perfect Albuminous Binder SUPPLIES THE ANSWER

Take wieners, bolognas and other meat products for example. You can cut the proportion of high-priced bull meat, substituting porkfat and inexpensive trimmings—and still produce a smooth, perfectly balanced emulsion—with no fat separation or air pockets—by using old reliable TIETOLIN in your formula.



try a sample drum...

Write or phone today!

Sole Manufacturers of the Famous

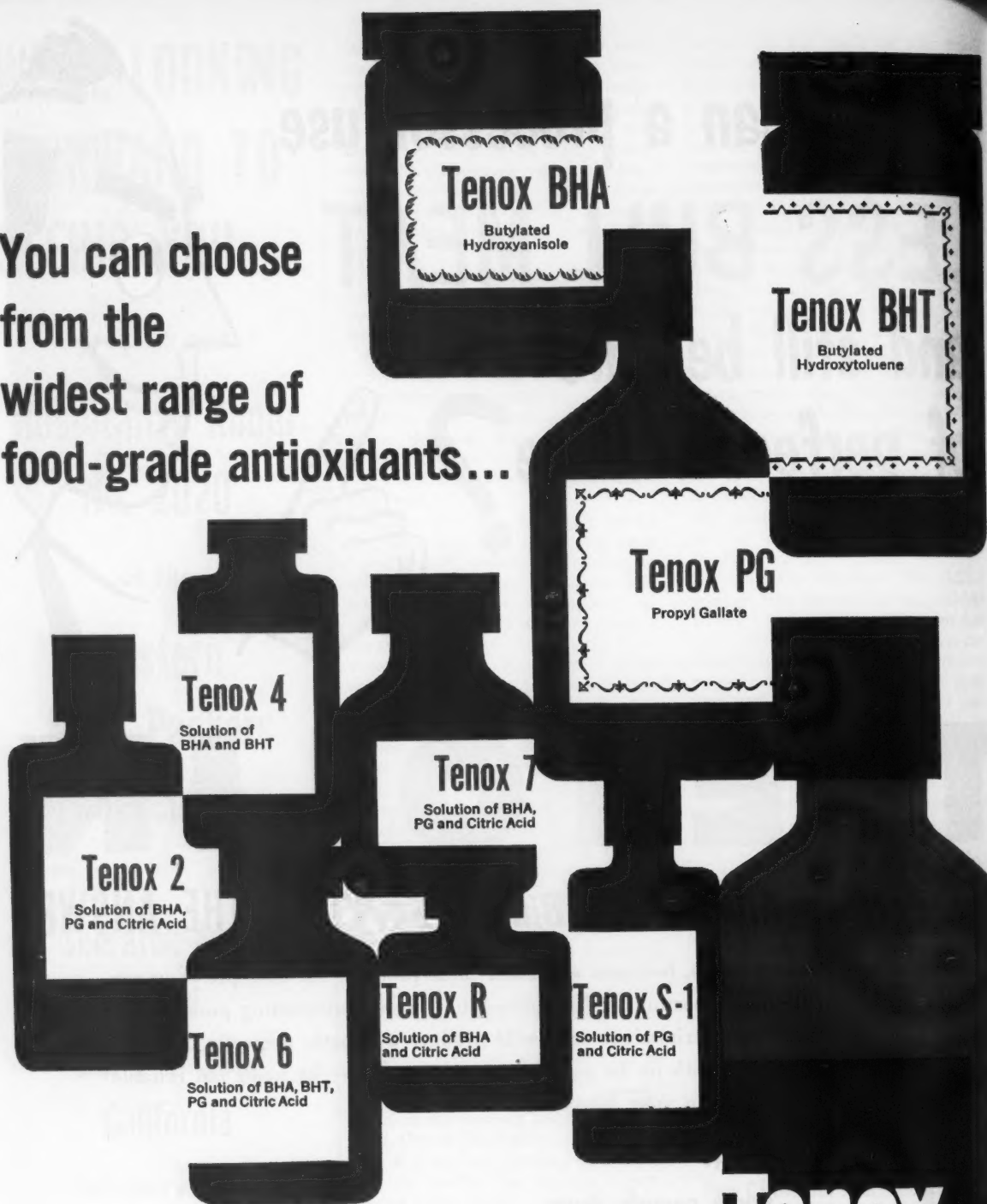
- FLAVOR-LOK** —Natural and Soluble Seasonings
- VITAPHOS** —Phosphate for Emulsion Products
- VITA-CURAID** —The Phosphate Compound for Pumping Pickle
- TIETOLIN** —Albumin Binder and Meat Improver
- SEASOLIN** —Non Chemical Preserver of Color and Freshness



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You can choose
from the
widest range of
food-grade antioxidants...



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SALES OFFICES: Eastman Chemical Products, Inc., Kingsport, Tennessee; New York City; Framingham, Mass.; Cincinnati; Cleveland; Chicago; St. Louis; Houston. West Coast: Wilson Meyer Co., San Francisco; Los Angeles; Portland; Salt Lake City; Seattle; Denver; Spokane; Phoenix. Canada: P. N. Soden Co., Ltd., Montreal, P. Q.; Toronto, Ontario.



DISPLAYING NEW product being promoted extensively during 50th anniversary year are brothers C. J., A. W. and Roger Brickman. Chili can contains extra spices under flip lip.

Broadcast Label Held High as Illinois Meat Marks 50th Year

A HALF century marked about midway by the discovery that housewives everywhere would welcome high quality convenience foods is being recalled by Illinois Meat Co., Chicago, as the company, well-known for its Broadcast brand canned meats, celebrates its golden anniversary.

Established in Chicago in 1908 by E. O. Brickman, the firm began producing smoked pork products, ham and sausage under the name of Illinois Smoked Meat Co. The founder, who had a background of sausage making in St. Joseph, Mo., was among the first in the industry to put sausage manufacturing on a recipe and formula basis rather than using rule of thumb and a "pinch of this and a pinch of that."

The company operated only in Illinois and did not begin its major expansion until it moved to its present location in the Chicago stockyards district in 1920. The word "Smoked" was dropped from the firm name, and it became Illinois Meat Co. The company now slaughters and processes an average of 1,200 hogs a day and packs a canned meat line of 14 items under the Broadcast label.

The founder's son, A. W. Brickman, now president, joined the company on a regular basis in the spring of 1922 although he had worked every summer vacation since 1914. His brother, C. J., who is executive vice president, became a full-time

employee two years later. Another brother, Roger E., now serves as vice president in charge of the company's sales and advertising.

Illinois Meat had been principally in the hog business, and the canned meat department was not started until 1924. At that time, canned meat was produced primarily for the southern market and was composed largely of Vienna sausage, potted meat, tripe and pigs feet—items popular in the South.

Economic necessity gave birth to the Broadcast line. The South was hard-hit by the depression and was not able to buy large quantities of canned meat. This left Illinois Meat Co. with the capacity to produce and a shortage of private label customers.

Social changes, low cost raw materials, a realization by housewives that they wouldn't have to work in the kitchen so many hours if they served canned meats and a good look at a map of the United States led the company to the belated discovery that the big markets were in the North, president Brickman explains.

Illinois Meat also was first in the industry to promote and advertise canned meats extensively. Under the sales leadership of Charles E. Martin, the company attacked the biggest northern markets—Chicago, New York and Detroit. There and elsewhere in Michigan, Wisconsin, Ohio and the East, the company's Broadcast brand canned meats started to move.

One of the first industry firms to use radio as an advertising medium, the company claims to be the first ever to advertise a canned meat on radio. Newspapers, car cards and outdoor advertising also were employed in product promotion.

Choosing corned beef hash as the most "likely-to-be-popular" item, the Brickmans worked out a family recipe using 50 per cent meat and have adhered to the quality standards regardless of business conditions. The belief that quality would be the prime factor in obtaining public acceptance of canned meat products led the company to seek federal regulations requiring accurate labeling. Canned meats today are the only canned foods that must list ingredients by order of weight, the firm points out.

The first big advertising deal for Illinois Meat was in Chicago with the Eddie and Fannie Cavanaugh show on Radio Station WIBO. So little used was radio that Eddie and Fannie went on the air at a 10c-a-case payment plan. Results were so successful that the company gave Eddie and Fannie a contract on a firm basis at the end of six weeks. Soon afterward, John Gambling of WOR in New York was retained in what was the biggest radio buy of that time—one hour and 15 minutes daily, five days a week. Approximately 28 years later, the company again is using John Gambling in the New York market along with other advertising media.

Broadcast canned meats now are distributed in about two-thirds of the United States. The company attributes much of its success to the introduction of improved techniques in canning and to family pride in the products that has kept the firm from going into institutional sizes and private labels.

In preparation for its 50th anniversary year, the company developed a new flip lid can of chili designed to satisfy varying tastes of consumers, some of whom like chili hot and some not so hot. A second lid fits snugly over the first lid of the can. In the space between is a package of spices that can be used to make the chili hotter. The new product was introduced in December.

Leading items in the Broadcast line are corned beef hash, chili con carne, and beef stew, followed by sliced dried beef, pigs feet, potted meat and spaghetti meat.

The family-owned company has been an active member of the American Meat Institute and other meat industry organizations. Roger Brickman is president of the National Meat Canners Association.

USDA Issues Regulations For Poultry Inspection

The U. S. Department of Agriculture has issued regulations governing the inspection of poultry for wholesomeness under the Poultry Products Inspection Act, which requires inspection after January 1, 1959, of poultry products that move in interstate and foreign commerce. The program will be available about May 1, 1958, for processors who wish to come under it before the compulsory deadline.

After considering industry views, the USDA decided to retain a controversial provision which will require kidneys to be removed from ready-to-cook poultry. The combined inspection and grade mark used in the past under the voluntary inspection program will not be permitted after present supplies of labeling and packaging materials have been depleted. Use of grade designations such as A, B and C will not be permitted on individually consumer labeled and packaged poultry unless the poultry has been officially graded.

The regulations include requirements for processing facilities and sanitary operating procedures, provide for ante mortem and post mortem in-

spection of poultry, contain labeling requirements and prohibit false and misleading labeling.

Copies of the regulations are available from the Poultry Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

Virginia Measure Would Transfer Meat Inspection

State meat inspection would be transferred from the state health department to the state department of agriculture under a bill introduced in the Virginia house of delegates to carry out recommendations of the Virginia advisory legislative council.

Under the bill, no locality could prohibit the sale of fresh dressed meat directly to consumers by farmers.

Money Sought For Inspection

[Continued from page 38]

\$3670. To these sums 12 per cent should be added to the account for replacements during annual leave and sick leave and 3 per cent as a contribution to the overhead expenses of the Meat Inspection Division.

A total of \$858,750 would be needed to pay the 150 new veterinarians; and \$961,540 would be required for the 262 lay inspectors. Adding

15 per cent for annual leave, sick leave and overhead, the amount required to pay for the increased inspection force would be \$2,093,333. When this is added to the \$17,108,851 request, the sum is \$19,202,184.

Industry leaders believe that this is the minimum amount which should be appropriated for the maintenance of adequate federal meat inspection during fiscal 1959.

Ranch Women Will Select 1958 'Father of the Year'

An outstanding parent again will be selected as "Father of the Year" in a nationwide campaign of the American National CowBelles, service and social organization of ranch women, Mrs. R. A. Burghart, Colorado Springs, Colo., national CowBelle president, announced.

Outstanding dads may be nominated only by youth groups, such as 4-H, FFA, Boy and Girl Scouts. Many CowBelles will conduct county contests, and more than 20 state contests already are planned. Deadline for entries in the national contest is April 20. The winning father will be announced shortly before "Father's Day," June 15, and will be honored at CowBelle functions through the year.

specify a Julian smokehouse



... when only the very best is good enough

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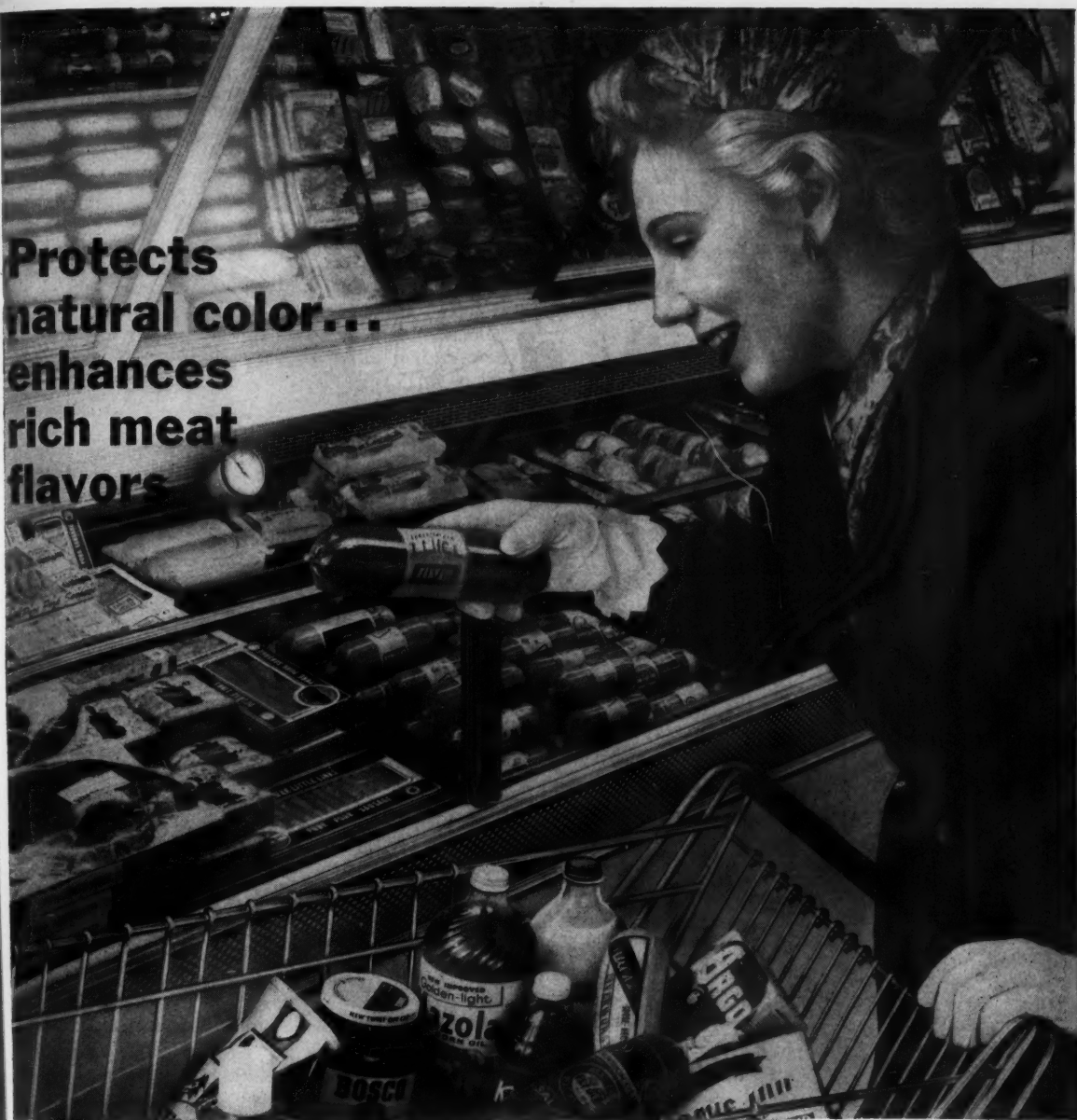
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West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1... Canadian Representative: McLean Machinery Co., Ltd., Winnipeg, Canada

Protects
natural color...
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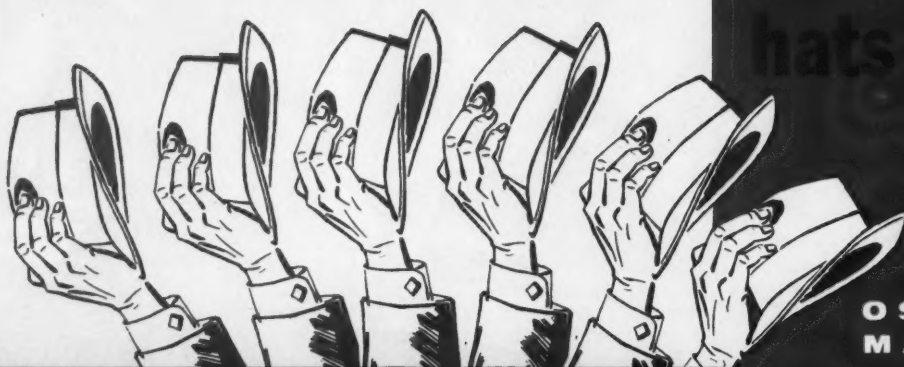


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Here's the sure way to prevent unwanted fading or darkening of color of meats exposed to the air: Use CERELOSE brand dextrose in your curing mix. Acting as a reducing agent, CERELOSE brand dextrose controls oxygen effect, fixes color so it is stable to light—and does it more effectively than more expensive sugars. In addition, CERELOSE brand dextrose protects tenderness, and enhances natural meat flavors. Proof? Leading packers of luncheon meats, meat loaves, frankfurters, bologna, tongues, corned beef, hams and shoulders know these facts from experience and use CERELOSE brand dextrose year after year.



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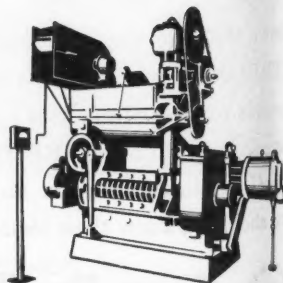


Stanton T. Stavrum,
Production Superintendent
Oscar Mayer & Co., Madison, Wis.

The V. D. Anderson Company takes pleasure in saluting one of the Midwest's leading meat packers, Oscar Mayer & Co. We are particularly pleased with the results they are obtaining from Duo Expellers. Under the capable direction of Mr. Stanton T. Stavrum, Production Superintendent, their rendering department, headed by Leslie Hoppe, is producing pressed cracklings at high capacity rates of production.

The Oscar Mayer operation is typical of the results obtained with Duo Expellers. These fine machines are noted for their durability, ease of operation, high capacity and the production of light colored meat meal.

Today Anderson Expellers have become the standard of the industry. A letter from you will bring complete information about these profit-making highly efficient machines.



THE V. D. ANDERSON COMPANY

division of International Basic Economy Corporation
1965 West 96th Street Cleveland 2, Ohio

ONLY ANDERSON MAKES EXPELLERS

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

PORTABLE CASING APPLIERS (NE 500): A casing applier which can be set right on the stuffing table, or brought to the table on

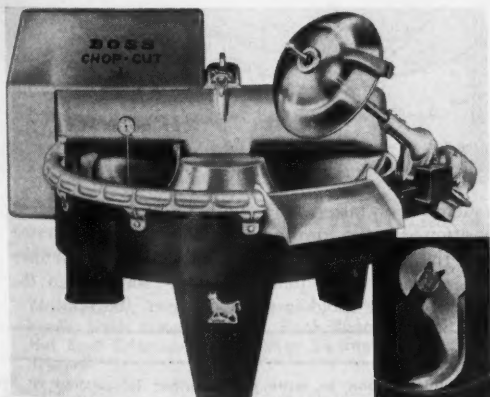


its high, wheeled stand, is now available. The wheel of the stainless steel applier gently but quickly rolls the

casing onto the stuffing tube. The unit has no exposed moving parts except a soft rubber wheel and is equipped with a reversing switch for use on either side of the table. The applier is driven by a 1/4-hp. motor, weighs 34 lbs. and its stand weighs 26 lbs. The applier is marketed by Phil Hantover, Inc., Kansas City, Mo.

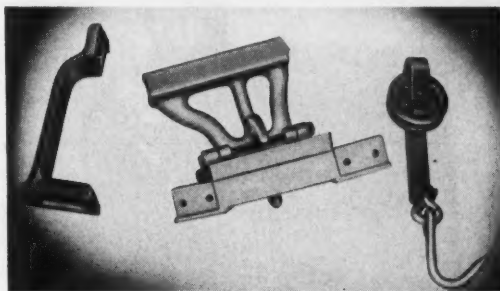
NEW HYDROLYZED VEGETABLE PROTEIN (NE 481): Especially designed to meet specific flavor needs in the meat packing industry, this new product of the Huron Division, Hercules Powder Co., Wilmington, Del., contains more monosodium glutamate than previous items by this company, and its flavor makes it a valuable ingredient in such meat items as seasoned frozen hamburger patties, meat balls, ham, bacon, corned beef, and beef tongue.

CHOPPER WITH NON-THROWING KNIVES (NE 463): This machine is for ground, whole chunk or frozen meats and has the stainless steel J knife patented design which prevents throwing of knives; its integral safety stop nub maintains accurate knife



bowl clearance. Size 56 has eight knives and a 350-lb. capacity; size 70 has 12 knives and a 700-lb. capacity. This type chopper, manufactured by the Cincinnati Butchers' Supply Co., increases capacity in relation to bowl size, power demand, and the chopping time cycle.

IMPROVED DESIGN TRACK HANGERS, SWITCHES, RAILS, TROLLEYS (NE 479): The Packers Equipment Division, Red Wing Marine Corp., Red Wing, Minn., has completely rede-



signed its handling equipment for meat packers and renderers. The new line cuts friction to a minimum, assuring easier, faster handling; reducing time and effort.

FILM FOR COOKED-IN-THE-PACKAGE FOODS (NE 495): This new, low-cost, heat-sealable polyester film has exceptional ability to maintain its seal strength in boiling water, and is intended for packaging meat stews or pre-cooked dinners which can be heated in boiling water before serving. The film, put out by Minnesota Mining & Manufacturing Co., St. Paul, Minn., retains its chemical and physical properties over a temperature range of -70° to 240° F.

NEW "DRY - WAXED" LAMINATED PATTY PAPER (NE 496): This product works in all types of patty-making equipment; it separates easily and can be stripped clean from the meat, even when it is frozen. Manufactured by Midwest Wax Paper Co., Fort Madison, Ia.

DIAPHRAGM - OPERATED VALVES (NE 476): These are designed for instrument-actuated control of temperature, pressure or flow. They are intended for steam, air, liquid or gas

service up to 250 psi., and are available in sizes ranging from 1/16 through 2 in. npt. (direct acting) and 1/8 through 2 in. npt. (reverse acting). Instrument air supply pressure requirements are from 2 1/2 to 12 psi. for the direct-acting types to 4 to 13 psi. for reverse-acting valves. Manufactured by Sinclair-Collins Valve Co., Akron, Ohio.

NEW RENDERING AND DRYING PROCESS (501): This low-temperature (110-120° F.) process for fats and for production of oleo oils from edible tallow is announced by the Chemical Plants Division, Blaw-Knox Co., Pittsburg, Pa. Features of the process include practically 100 per cent yield of high-grade edible fat and production of an edible low-fat, high-protein meat by-product that is extremely dry and highly stable.

LIVESTOCK SCALES (NE 462): The Cardinal Scale Manufacturing Co., Webb City, Mo., announces a new line of livestock scales for auction barns, sale barns,

stockyards and private ranchers. These scales are built in two sizes: 12 ft. by 8 ft. platform, and 14 ft. by 8 ft. platform, both with a 10,000-lb. capacity. The

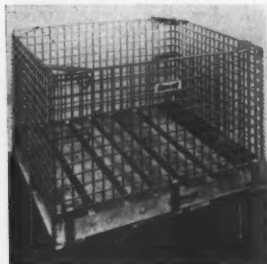
scales are of all-steel construction and can be equipped with dials, dial and printers, full capacity weighbeams or type-printing beams.

ELECTRIC-POWERED SIDE-SHIFTER FORK LIFT TRUCK (NE 478): Handling fragile loads without the aid of pallets is now possible, according to Lewis-Shepard Products, Inc. To pick up a load the operator simply



straddles the goods with the clamp; then closes the clamp on the load, raises load and drives away. Loads of widths ranging from 20 to 70 in. can be handled; clamping arms are 48 in. long and 60 in. high. The side-shifter truck can pick up loads directly in front and at either side of it, states the Watertown, Mass., manufacturer.

ALL-PURPOSE CONTAINER (NE 473): This container combines wood



pallet with folding steel wire mesh, and is designed in a variety of sizes for loads up to 6,000 lbs. Containers can be stacked when full, or folded for storing and shipping empty; partial or full drop sides, locking tops, and dividers are readily available. Made by Clinch-Tite Corp., West Hartford, Conn.

NEW CONCRETE ADHESIVE (NE 475): This product is used for bonding new concrete to old concrete and has a solids content of 90 per cent by

weight; applies at a thickness of six units, with a coverage of 200 sq. ft. per gal. This material, made by the Carboline Co., St. Louis, can be used in and around plants to repair broken corners on concrete bases, curbing, and islands, as well as for resurfacing entire floors.

AIR-POWERED STRAPPING TOOL (NE 433): This 8-lb. stretcher pro-



vides up to one ton ten-

sion on bundles of irregular shape. This Signode Steel Strapping Co. tool crimps each seal uniformly to assure maximum joint strength and virtually eliminates operator miscrimping.

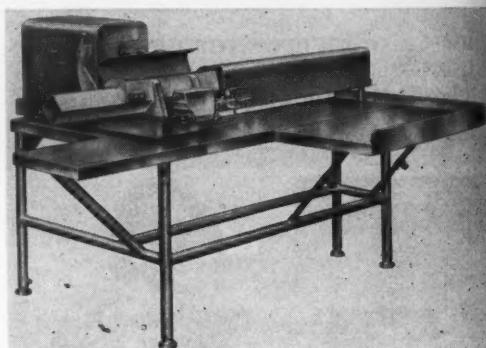
NEW RESIN FOR CAN LININGS (NE 483): A new phenolic resin for use in can linings for meat, fish and vegetables has been developed by the Barret Division, Allied Chemical & Dye Corp. of New York City. This new product is said to resist acids far more effectively than other materials now used. Long storage periods do not affect its stability.

SUPER-STRONG REINFORCED TAPE (NE 480): The Nashua Corp. claims its new sealing tape has steel-like strength and may

be used economically in short strips to provide tremendous strength. Called Itstix strapping tape and patented, this new Hampshire manufactured product has high tensile and tear strength, super shock-resistance and quick adhesion to many surfaces.

"ELECTROFILL" LOADING CONTROL (NE 484): This unit brings automation to the process of filling cookers and blow tanks in rendering plants by alarm light and bell when correct level has been reached. It consists of a sensing electrode and electric relay, and a special interconnecting cable. The electrode is welded into an opening in the tank at the desired filling height. Manufactured by E.I.L., Inc. of New York City.

NEW FOUR-BY-FOUR BOILED HAM FORMER (NE 490): With this unit the ham is formed into an exact 4 x 4-in. square before it enters the mold. All air and jelly pockets are eliminated, and fat location can be controlled. The Meat Packers Equipment Co., Oakland, Calif., claims a 5 per cent better yield of uniform slices with this unit; also there is 8 per cent less shrinkage during cooking. Unit operates by positioning the mold on the loading horn; then



a seamed or fatted ham, with or without shank, is positioned in the forming chamber; a valve is pressed and the ham is squared instantly; a lever is then pressed and the squared ham is forced into the mold and the mold is removed from the horn.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron St., Chicago 10, Ill. giving key numbers only (2-8-58).

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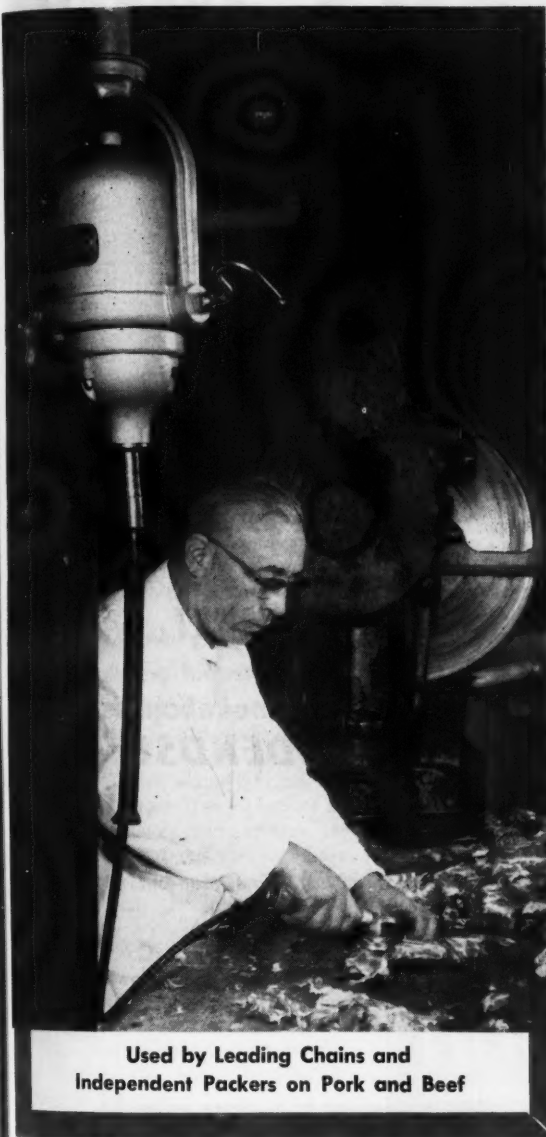
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- European Inquiries to:
Mittelhauser & Walter, Hamburg 4, W. Germany
- South, Central and Latin American Inquiries to:
Griffith Laboratories S. A. Apartado, #1832, Monterrey, N. L. Mexico

Radiation Preservation of Food Program Is Reviewed

A report of the state of development to February, 1957, of the radiation process for preservation of food and the activities of the joint government committee coordinating the program has been released to the public through the Office of Technical Services, U. S. Department of Commerce.

The 31-page volume is the first report prepared by the joint interdepartmental committee on radiation preservation of food and covers activities during the group's first nine months. The radiation process is described, and early research and development efforts are reviewed. A chapter deals with what has been accomplished and another with what remains to be done before the process is turned over to industry.

The report, PB 131169, "The Interdepartmental Radiation Preservation of Food Program: First Report by the Interdepartmental Committee," February, 1957, may be obtained for \$1 from OTS, U. S. Department of Commerce, Washington 25.

Booklet Describes Films About Canning Industry

A booklet, "Films About the Canning Industry," printed by the National Canners Association, Washington, D. C., lists about 60 films that are available from their sponsors for showing to schools, civic groups, etc.

While the films tell various phases of the canning industry, some focus specifically on the meat industry. Among these are: "A Better Start In Life" and "A Nation's Meat," both by Swift & Company, Chicago; "Canned Meat Story," by American Can Co., New York, N. Y., and "This is Life" and "Three to Get Ready," produced by the American Meat Institute of Chicago.

The booklet lists facts about the films such as subject matter, showing time, type of film, etc. It also tells the terms of the loan and where the films may be obtained. Most of the films are available free of charge although some require one-way or two-way postage.

Heinz Suit Charges Illegal Price Cuts by Beech-Nut

H. J. Heinz Co. has filed suit for \$9,000,000 against Beech-Nut Life-Savers, Inc., in the U. S. District Court for the Southern District of New York, New York City. The suit charges that Beech-Nut is selling its baby food in California at discrimi-



Profitable:

Animal bleeds better. Meat has better color, grades higher, keeps better.

Economical:

Compare costs of using the CASH-X with any other stunning method.

Simple:

It's easy to learn to use the CASH-X. Operator doesn't tire or become inaccurate.

Humane:

Animal is stunned instantly, without pain or fright.

Safe:

Captive bolt never leaves the barrel. No bullet to ricochet. No risk of animal reviving.

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Used in over 30,000 plants. An unequalled record of world-wide acceptance. You'll find the CASH-X Stunner more humane, safer, more profitable, simpler and more economical. Captive bolt travels about 1½-in. beyond the end of the muzzle — only far enough to stun the animal instantly. There is no change in the animal's heartbeat, breathing, or blood pressure. Meat grades higher because animal bleeds better. No heavy hammer to swing; no operator fatigue; no animals infuriated by glancing blows. Write for more information on the CASH-X, the Stunner with world-wide acceptance.



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SIouxLAND BRAND Boneless Beef cuts represent full value for your money. Every carton contains honest weight, top quality and value. Slaughtered, processed, diligently inspected and packed in the Midwest's newest and most efficient plant!

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natory and unfair prices and at less than cost in violation of federal law.

To meet this competition, the suit claims, Heinz was compelled to make comparable reductions and sell its strained and junior foods below cost. For this under-cost selling, the Heinz firm claims \$3,000,000 damage and, under the provisions of federal anti-trust laws, seeks to recover treble damages of \$9,000,000.

Heinz also asks, under terms of the Clayton Anti-Trust Act, that Beech-Nut Life-Savers, Inc., be ordered to divest itself of its Life-Savers candy operation. The 1956 merger of Beech-Nut Packing Co. and Life-Savers Corp. violates Section 7 of the Clayton Anti-Trust Act, which prohibits acquisition of another corporation "where in any line of commerce in any section of the country, the effect of such acquisition may be substantially to lessen competition, or to create a monopoly," the Heinz company claims.

'National Hot Dog Month' Is Planned Again for July

Plans for the nationwide celebration of the third annual "National Hot Dog Month" during July have been announced by Tee-Pak, Inc., Chicago.

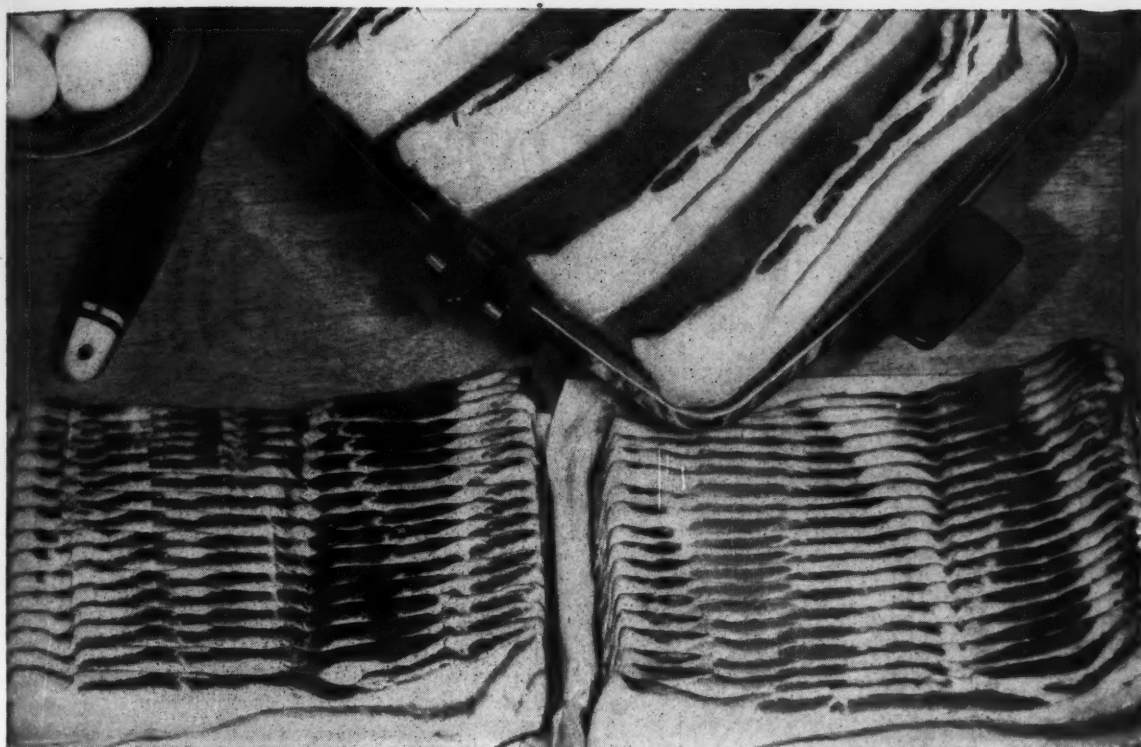
In observance of the special month, a "National Hot Dog Queen" will be chosen, and travelling hot dog "ambassadors" will tour the nation making presentations of hot dog gifts to mayors, city dignitaries and newspaper personnel. They will assist in acquainting the consumer with the wide variety of recipes in which hot dogs can be used and with the fact that nutritious hot dogs are a wholesome food for persons of all ages.

"National Hot Dog Month" was launched in 1956, with Jayne Mansfield as the first "Hot Dog Queen." Last year, Kathy Grant (now Mrs. Bing Crosby) held the honor.

Poland To Ship More Canned Meat To Great Britain In 1958

Poland will be shipping more canned meat to the United Kingdom in 1958 than in 1957 under terms of a protocol to the Polish-U. K. trade agreement recently announced in Warsaw. Polish exports of bacon and ham to the U. K. in 1958 are expected to be the same as last year.

The U. K. imported 47,000 tons of bacon from Poland in 1957 and around 4,000 tons of canned meats, mostly canned pork. Poland is a large supplier of canned pork products to the United States market.



Krey's "new look" in bacon utilizes NEO-CEBITATE to improve color and extend shelf-life.

Krey Packing Company Reports NEO-CEBITATE* Helped Boost Bacon Sales

Sound merchandising, a new package design and the use of NEO-CEBITATE resulted in a substantial increase in bacon sales for the Krey Packing Company of St. Louis. Krey feels that NEO-CEBITATE helped boost consumer acceptance for their bacon by improving both color and flavor. From the color standpoint they report better bloom initially, greater color uniformity throughout the slab, and an appreciable extension of shelf-life. They also find that NEO-CEBITATE enhances flavor and helps bacon retain its flavor for a longer period of time. No newcomer to the advantages of this low-cost ascorbate, Krey first started using NEO-CEBITATE in their packaged luncheon meats

at the request of their sales department.

The results lived up to all expectations. With NEO-CEBITATE in the emulsion, development of maximum cure color was assured. The color held longer at the point of sale, the meat had greater eye appeal, and there was a considerable gain in shelf-life. Furthermore, Krey's production people found that NEO-CEBITATE permitted a reduction in processing time, required no special equipment, and was easily adapted to their own procedures.

NEO-CEBITATE and NEO-CEBICURE are the Merck forms of sodium isoascorbate and isoascorbic acid especially developed for the meat industry. They offer all the curing

benefits of sodium ascorbate and ascorbic acid yet cost up to 25% less to use. These new ascorbates are M.I.D. approved for curing all beef and pork products, including cooked sausage, bacon, ham, corned beef, pickled pigs feet and sliced meats.

Merck supplies NEO-CEBITATE and NEO-CEBICURE in convenient avoirdupois packages, shipped with transportation prepaid from strategically located stock points. *For free literature and samples, contact your local Merck representative or write directly to Department NP-28.*

MERCK & CO., INC., Rahway, New Jersey

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surance to the Meat Packer or By-Products Manufacturer that whatever his needs they will be promptly and intelligently filled, supply and demand permitting.

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The Meat Trail...

Executive Realignment Puts Four in New Armour Posts

Realignment of major executive responsibilities in the meat divisions of Armour and Company, Chicago, has been announced by WILLIAM WOOD PRINCE, president of the firm.

T. R. ST. JOHN, vice president who was general manager of the former beef, lamb and veal division, was appointed as vice president and manager of the southwest area. The area covers the Kansas City, Oklahoma City and Fort Worth meat packing plants and 18 food sales units in Texas, Louisiana, Arkansas, Arizona and Oklahoma. Creation of the southwest area is in accord with Armour's announced policy of decentralization of management.

R. M. DALL was named general manager of the fresh meat division, a newly-created position. He will be responsible for procurement, production planning and sales coordination of all fresh beef, pork, lamb and veal operations. Dall formerly was general manager of the pork division.

J. R. HERD was appointed general manager of all processed meat products, including all smoked meats, cooked meats, sausage and canned provisions. He formerly was general manager of the sausage division.

L. H. VAN DAN ACKER was appointed general manager of by-products sales, a newly-created position. He will be responsible for sale of all hides, pelts and skins, casings, wool, tallow, feeds and feed additives.



T. R. ST. JOHN

succeeds EDWARD B. KILLIP, who will become general sales manager for Swift's meat packing plant at Denver. Halcomb started his career with Swift as a student salesman at South San Francisco in 1938. He has headed the provision department at South San Francisco and at the Cleveland plant and also has served at San Jose, Calif., Oakland and Chicago. Killip joined Swift at St. Joseph, Mo., in 1926. Prior to the New Haven assignment, he was manager of Swift's meat packing plant at Jersey City.

JAMES E. MCCARTHY, dean-emeritus of the College of Commerce of the University of Notre Dame, has been named a vice president and director of Hammond, Standish & Co., Detroit, JOSEPH STROBL, president, announced. McCarthy is a member of the business consulting firm of Bergdahl, McCarthy & Court and a director of Associates Investment Co. and the First Bank and Trust Co. of South Bend, Ind. Strobl said the new officer will "play a key role in the company's current market expansion program."

The board of directors of Hygrade Food Products Corp., Detroit, has elected MARTIN HENRY ROSS as assistant vice president, -HUGO SLOTKIN, president and chairman of the board, announced. Ross, who was graduated from Rutgers University in 1952, is a grandson of the company's founder, SAMUEL SLOTKIN, and a nephew of president Slotkin. He currently is supervising several of Hygrade's processing plants.

STUART W. BROWN has been named head of the frozen food department of Swift & Company, Chicago, vice president HAROLD E. WILSON announced. Brown succeeds M. A. COX, who will become a member of the company's general sales department, following table-ready meats sales. Cox had been head of Swift's frozen food operations since 1954 and previously was assistant head of the general table-ready meats department. Brown is a ten-year veteran in development and executive capacities in the frozen food industry. He served as assistant to the national sales manager of the frozen food division, Libby, McNeill

& Libby, before joining Swift in 1956. Brown has been a leader in Swift's change to the brokerage system of frozen food distribution.

EMERSON C. MARCKS has been promoted to office manager of the Armour and Company plant at Green Bay, Wis. He succeeds ROY W. PORTER, who retired after 33 years with Armour, 24 of them as office manager at Green Bay. Marcks formerly was assistant office manager at the plant.

PLANTS

MAYOR RALPH E. HANNA of Dunn, N. C., and the Dunn board of commissioners designated January 30 as "Old Fashion Carolinian Ham Day" in that city to call attention to a new ham processing plant dedicated on that date by Gov. LUTHER H. HODGES. The new concern is Tomahawk Farms, Inc., formed by Colonial Frozen Foods of Dunn and The Lundy Packing Co. of Clinton, N. C. President of Tomahawk Farms is BURROWS T. LUNDY, president of the Lundy concern. AL C. WULLENWABER, president of Colonial Frozen Foods, is secretary-treasurer of the new concern. The owners have set a goal of 150,000 cured hams in the first year of operation and 250,000 annually within three years.

Rittberger Bros. Packing Co., Zanesville, O., has announced the completion of a plant remodeling and expansion program that cost more than \$100,000. Fire caused extensive damage to the plant last year. Improvements in the beef department enable the firm to slaughter and process up to 100 cattle a day, double the former capacity. The company, owned and operated since 1941 by WALTER and CARL RITTBERGER, JR., employs more than 50 persons.

HARRY J. HOENSELAAR, who worked for Honey Baked Ham Co., Detroit, for a number of years, has returned to the firm as owner and operator. The company distributes its single product, a glazed, ready-for-the-table ham, directly to consumers for the most part through pickup depots around Detroit.

A new 30,000-sq.-ft. processing plant has been opened at 388 Edwards, Harahan, La., by Nat Buring Packing Co. of Louisiana, Inc. JACK BURING, vice president, said the plant, which will employ about 100 persons, cost more than \$1,000,000. It will operate under federal inspection and



M. H. ROSS

JOBS

ROBERT D. HALCOMB has been appointed manager of Sperry & Barnes



E. B. KILLIP



R. HALCOMB

Co., New Haven, Conn., an associated plant of Swift & Company. He

market the "King Cotton" line within a 100-mile radius of New Orleans. The company also has plants in New Orleans, Memphis and Wilson, Ark.

Five thousand pounds of sausage and 20 dressed hogs went up in smoke when fire swept the Rogers Sausage Co. plant in Richmond, Ky. Damage was \$45,000 to \$50,000.

A new plant addition being constructed at The Ohio Packing Co., Columbus, O., is expected to be in operation by May. The 118x62-ft. addition, which will be used primarily for slaughtering, will cost \$200,000 to \$225,000, according to EDWARD L. WILKE, president.

A charter of incorporation listing capital stock of \$50,000 has been granted to Lawton Rendering Plant, Inc., Lawton, Okla. Incorporators are JOHN A., MARY E. and MARLIN H. KEATHLEY.

The E. Kahn's Sons Co., Cincinnati, plans to establish a livestock buying station on a 53-acre farm the firm is acquiring near Melvin, O., according to M. J. SCHLOSS, president.

The Pennsylvania Supreme Court has sustained a lower court in refusing to allow the South Philadelphia Dressed Beef Co., Inc., to build an abattoir at 1809-13 Moyamensing ave., Philadelphia, adjacent to the company's present slaughterhouse. The firm had appealed the lower court's ruling, which upheld the view of the zoning board that the proposed operation would be a nonconforming use of the property located in a general commercial area.

The Buffalo (N. Y.) operations of Swift & Company have been transferred to a new unit at 665 Perry st., twice the size of the former facilities on E. Market st. The Perry st. structure, which cost more than \$500,000, contains 42,000 sq. ft. of space for the manufacture of sausage and smoked meat. Manager EDWARD M. DANIELS said the firm's hotel, restaurant and institutional division, located at 2646 Delaware ave., will also be consolidated into the new location.

TRAILMARKS

Maryland Governor THEODORE R. MCKELDIN was the principal speaker February 1 at a banquet marking the 100th anniversary of The Wm. Schludenberg-T. J. Kurdle Co., Baltimore. The observance, which took place in the Sheraton-Belvedere Hotel, was climaxed by the showing of a new movie commemorating the company's century of service to the community, the nation and the indus-

try. THEODORE E. SCHLUDERBERG is president and ALBERT B. KURDLE is senior vice president of the company. Tribute also was paid at the banquet to the late WILLIAM F. SCHLUDERBERG, former president, and JOSEPH KURDLE, former senior vice president, who died within a month of each other last year.

C. E. DIPPEL, president of C. E. Dippel & Co., Inc., New York City, is organizing another party for a European trip early next summer. The group will visit the World Trade Fair in Brussels and packing plants in Germany, France, Switzerland and England.

The board of directors of Swift & Company, Chicago, has been expanded to 14 members with the election of the following four men: ROBERT E. BROOKER, vice president and a director of Sears Roebuck & Co.; PAUL W. GOODRICH, president and a director of Chicago Title & Trust Co.; BROOKS MCCORMICK, executive vice president of International Harvester Co., and ARTHUR C. NIELSEN, JR., president and a director of A. C. Nielsen Co.

A supper-dance in the Grand Ballroom of the Drake Hotel, Philadelphia, on Saturday, February 22, will honor ISADORE FLEEKOP, head of Fleekop's Wholesale Meats in that city, on the occasion of the worldwide celebration of the tenth anniversary year of the state of Israel. ARTHUR E. DENNIS is chairman of the Isadore Fleekop tribute committee. The event is being sponsored in cooperation with the Philadelphia committee of State of Israel bonds.

A. C. BRUNER, secretary of East Tennessee Packing Co., Knoxville, has been elected president of the board of directors of the Young Men's Christian Association in that city.

J. C. McCOWAN, general manager of the Wichita plant of The Cudahy Packing Co., has been elected first vice president of the Wichita Chamber of Commerce. McCowan recently completed his 45th year of service with Cudahy. He has been general manager at Wichita since 1954.

O. L. MARQUESSEN, general manager of the Geo. A. Hormel & Co. plant in Fort Dodge, Ia., was to confer with Secretary of the Treasury ROBERT B. ANDERSON and other top government officials in Washington this week on plans to increase investments in U. S. savings bonds during 1958. Marquessen will serve as chairman of a savings bond campaign to be held in Fort Dodge later this year,

with special emphasis on increasing participation in the payroll savings plan for regular bond purchases.

The annual dinner-dance of the New York Council of Wholesale Meat Dealers, Inc., and the New York-Bronx Retail Meat & Food Dealers will be combined in one affair this year. The social event is scheduled for Sunday, March 9, at the Hotel Waldorf-Astoria. The entire fourth floor, consisting of the Grand Ballroom, the Astor Gallery and the Jade and Basildon Rooms, has been reserved for the occasion. Reservations may be made by writing or telephoning either organization. Address of the New York Council of Wholesale Meat Dealers, Inc., is 1 Hanson pl., Brooklyn, N. Y. The telephone number is ST 9-1349.

Hunter Packing Co., East St. Louis, Ill., has presented a \$2,500 grant to Southern Illinois University, Carbondale, for feeding facilities to use in research on problems of raising hogs in confined areas.

ULMONT KEWLEY, head cattle buyer for Plankinton Packing Co., Milwaukee, has received a nine-star service award for completing 45 years of continuous service with Plankinton, a Swift & Company associate.

Dr. DONALD K. TRESSLER has resigned his position as scientific director of the Quartermaster Food and Container Institute for the Armed Forces, Chicago. He is returning to his consulting practice as manager of Donald K. Tressler and Associates, with laboratories on N. Compo rd., Westport, Conn. He also will be editor of Avi Publishing Co., Westport, publisher of food technology books. As scientific director of the QM Food and Container Institute since 1950, Dr. Tressler has had charge of the food and container research and development program, including food radiation and dehydration research.

DEATHS

SAM HAUSMAN, 68, who operated a meat packing firm bearing his name in Corpus Christi, Tex., died after a long illness.

J. P. (PAPA JACK) PHILLIPS, 97, a co-founder of Birmingham Packing Co., Birmingham, Ala., is dead.

EVERETT EULITT, 65, of Kansas City, a sales representative for Tri-State Packing Co., supplier of spices and seasonings, died last week. He formerly resided in Chicago. Eulitt had been associated with industry suppliers for more than 30 years.

**For Better Looking
Pork Sausages...
Better Profits,
too!**



twice tested
Use Cudahy ✓ Pork and Sheep Casings

Cudahy Pork and Sheep Casings give your pork sausages that plump, attractive appearance that builds sales. They seal in all the goodness of your sausage formula, deliver it right to the consumer's table. And that helps *build repeat sales*.

Cudahy sells you only the best of their natural casings...*twice tested to assure you better profits*. Tested for uniform size to give your product pleasing appearance. Rigidly tested for strength to minimize casing breakage and cut down on work stoppages, inspection costs and rejects.



79

Send your next casing order to Cudahy. Cudahy produces 79 different kinds of beef, pork and sheep casings. A Cudahy Casing Expert is at your service to help you select the best casings for your products. Contact your Cudahy sales representative.

GOOD SAUSAGE DESERVES CUDAHY NATURAL CASINGS

THE CUDAHY PACKING COMPANY

OMAHA, NEBRASKA

Delph has Fleshed and Cleaned 175,000 Hides

Approximately 175,000 hides have now been put through special trimming, fleshing, demanuring and curing processes at the establishment of M. A. Delph Company, Inc., Indianapolis, and the firm's progressive methods are arousing increased interest and enthusiasm from packers and tanners, according to a talk made by M. A. Delph at the Tanners Production Club of Wisconsin. He said:

"We have had many headaches which, of course, was to be expected with something new. First, we faced the job of removing manure from some hides and this was quite a problem. The manure could not be removed by hand and it did not appear economical to use one machine to demanure and another machine to do the defleshing. We called in the Charles Stehling Mfg. Co. of Milwaukee and presented them with our problem. The firm was very cooperative and developed a machine that will demanure, deflesh and wash both the hair and fleshed sides of the hide in one operation. Those who have seen the machine have been very pleased with its efficiency.

"Another of our problems involved

the cutting and chopping of the shanks. Naturally, the tanner buying hides for sole leather wants a full shank without damage. I am pleased to report that this new machine is now producing full shanks without damage on approximately 90 to 95 per cent of our production. We hope to be able to reach 100 per cent.

"We have also been doing some experimental work in solvent curing of our demanured, fleshed hides, but we are not far enough along to say anything definite on this method."

Delph said that he could also perceive hopeful signs of progress in the tanning segment of the leather field. He summarized these as follows:

A dialdehyde tannage for heavy steer hides is being studied which can produce a flexible but relatively firm type of sole leather. Modernized tannage can also be used to reduce the weight of end sole welting and other types of leather for use in light weight footwear.

Solvent tannage for sole leather has shown great promise in pilot scale trials. Only a few days are required for tanning instead of the six weeks or longer usually needed.

A dialdehyde tannage can be applied in conventional tanning equipment and combined with a reduced

amount of vegetable tanning material to produce sole leather in eight days.

The feasibility of dehairing hides and skins with enzymes is being studied to develop a more rapid and economical method for use by the tanner, hide dealer or packer.

Research is under way on uses for amino acids in plastics, chemicals and synthetic intermediaries.

Oregon Meat Inspection To Cover Entire State Shortly

The entire state of Oregon came under full-time meat inspection in the first week of February, Robert J. Steward, the state's director of agriculture has reported. He adds that under meat inspection law, plants in a few areas in which there are no available veterinary personnel, will come under exemption provision.

The program to bring all of the state's meat plants under inspection began a few months ago, and progressed by easy stages, with a few counties being brought into the fold at a time. The remaining few counties were entered by inspectors during the first week of February.

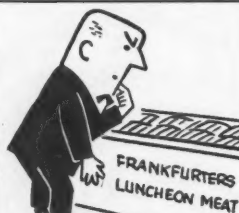
For reasons of efficiency, brand inspection and lay meat inspection work have been combined where possible.

Says Pete, the Practical Packer

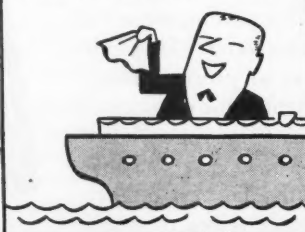
When women look at
but don't buy,
You had better
find out why.



If the color's
Gray or Brown
They'll be sure to
turn it down.



To keep meat selling,
profits nice,
And to prosper, here's advice:



Practical Pete's Sure Cure



"Sell more by using
pure, low cost l-ascorbic
acid (vitamin C) Roche
to protect the fresh color
of your cured meats."

Buy Roche*—it's better.

VITAMIN DIVISION
Hoffmann-La Roche Inc.
NUTLEY 10, N. J.

*Reg. U.S. Pat. Off.

ADELMANN
...the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.

WARNER-JENKINSON MFG. CO.
RED SEAL
TRADE MARK
ST. LOUIS

CERTIFIED CASING COLORS

WARNER JENKINSON MFG., CO.
2526 Baldwin St. • St. Louis 6, Mo.
West Coast: 2515 Southwest Drive, Los Angeles 43, Calif.

THE TEE-CEE WIENER PEELER

**USES NO
STEAM OR
WATER!**

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

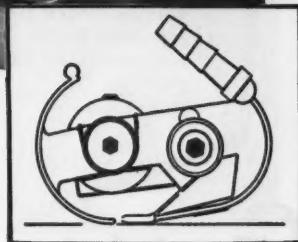
No product lost, cut or scarred, and no sorting or reeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

New patented mechanical features including this new cutter head for more efficient operation.

FOR FULL
INFORMATION
WRITE



THE **TEE CEE** MANUFACTURING CO.
7545 KIRTLY DRIVE, CINCINNATI 36, OHIO

CANADIAN REPRESENTATIVE: MR. WALTER PRESSWOOD, 30 MAYBANK ST., TORONTO

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OF THE MEAT INDUSTRY

- Manufacturers of Bacon Boards, Lard and Sausage cartons.
- Personalized attention from conception to finished product.
- Thorough knowledge of the meat industry assures efficient, economical, prompt service.

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AGE**
INCORPORATED

108 E. CENTENNIAL, MUNCIE, IND.

573 West Street, New York, N. Y.

New Phone: ATlas 8-3643

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Don't Forget to HUNT US UP!

at the
W.S.M.P.A. CONVENTION

See us at Booths
46-47

GOT A PROBLEM? Write!

Since our line is so complete, we can suggest a unit or plan that will solve your present problem, allow for the future, cut costs and build profits.
May we help?

**for the newest and best
in packaging equipment
plus the finest in branding
and marking devices!**

Available for your inspection will be examples of the finest in packaging, branding and marking equipment. Present will be men capable of helping you do a better merchandising and packaging job at less cost. Be sure to stop!

Great Lakes STAMP & MFG. CO.

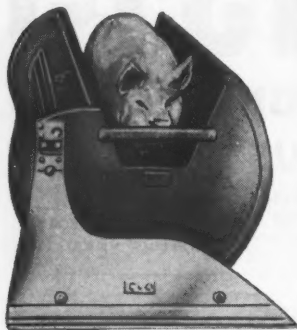
2500 IRVING PARK ROAD, CHICAGO 18, ILLINOIS

Worlds Largest Makers of Meat Branding and Marking Equipment,
Packaging, Labelling and Identification Equipment.



NEW METHOD OF HUMANE SLAUGHTERING OF HOGS

Portable Schermer Hog Lift and Humane Stunner



**THIS IS THE QUICK, EASY METHOD
YOU'VE BEEN LOOKING FOR**

The portable Schermer Hog Lift in combination with the Schermer Stunner is the most economical, humane slaughtering device in the industry!

Hog enters lift and then his forelegs automatically operate a spring that causes the bottom to drop. Now the hog is in a firmly wedged position and cannot move.

After the hog is stunned with the Schermer Humane Stunner, the lift is tilted by operating a side lever, and the hog is ejected on to the floor or a conveyor system. Lift and hinged bottom then automatically return to original position.

OVER 200 HOGS PER HOUR CAPACITY.

Write today for literature, exceptionally low prices!

HUMANE STUNNER

For cattle,
hogs, sheep.

Swift, Sure,
Safe, Silent.

Over 1/2
Million in
Operation.

No recoil.
Easy upkeep.
Low operating
cost.

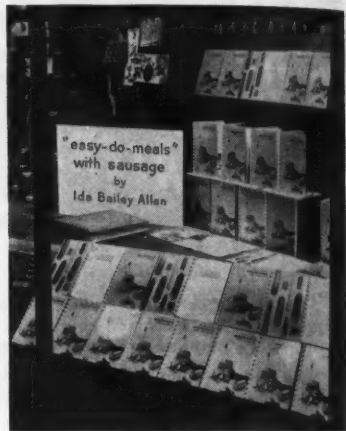


ALFA INTERNATIONAL
CORPORATION

118 East 28th St.
New York 16, N. Y.
Telephone:
Lexington 2-9834

Sausage Cookbook Featured In Chicago Window Display

Believing that one of the best ways to book buyers' hearts is through their stomachs, a leading Chicago bookstore recently devoted an entire window to a display of the new all-sau-



sage cookbook, "Easy-Do-Meals With Sausage." Featuring 159 easily prepared recipes for sausage products, the book was written by Ida Bailey Allen and published by Visking Co., Chicago, division of Union Carbide Corp.

Alternating the book's cover, which displays a colorful arrangement of spices and sausage, and the opened book showing the various types of sausage, lent interest to the simple display. The window in Chicago's Main Street bookstore on N. Michigan ave., featured other books, records and greeting cards in a display slanted on Christmas giving.

Sales of the Visking cookbook, both before and after Christmas, were reported to be "excellent" by Joseph Faulkner, proprietor. "Easy-Do-Meals With Sausage" sells for \$1 in bookstores across the country and is being distributed as a special premium by meat packers.

Key Canned Meat Campaign Offers Silver Dollar Lure

Key Packing Co., St. Louis, will launch its 1958 advertising and sales promotion program with a special consumer promotion offering a silver dollar refund for any four labels from the organization's line of canned meat products.

The promotion will be supported with a heavy newspaper campaign scheduled to break the last week in January and the first part of February. The silver dollar promotion ad will be used to supplement regular advertising for Key canned meat

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products in 103 newspapers cover-
ing approximately 75 markets of the
Krey distribution area.

In addition to the newspaper sched-
ule, retailer aids will be made avail-
able through the Krey brokers, who
have been supplied with sets of tie-
in mats and two-color shelf talkers.

The promotion, which will continue
through mid-March, was tested by
Krey last year in Fort Wayne, Ind.,
and Grand Rapids, Mich. The re-
sponse in these test markets led the
packing firm to use the offer on an
expanded basis this year. D'Arcy Ad-
vertising Co., is the agency for Krey.

Vermont Company Announces 50th Anniversary Contest

John McKenzie Packing Co., Inc.,
Burlington, Vt., has announced a
"McKenzie Golden Anniversary Con-
test," with a Florida trip for two per-
sons from Vermont as the top prize.

The winners will be flown by
Northeast Airlines for a six-day stay
at the Cadillac Hotel in Miami Beach.
Second prize in the contest will be
a new 1958 Philco automatic de-
froster refrigerator, while the third prize
winner will receive a new 1958
Philco "Seventeen" portable tele-
vision set.

During the McKenzie contest,
which will continue until March 15,
every product package from the Bur-
lington packing plant will contain a
card showing one letter. When all
the eight letters necessary to spell
out "McKenzie" are collected, the
contestant will be expected to com-
plete the sentence: "I like McKenzie
meat products because. . ."

British Housewives Don't Go "Whole Hog" For Self-Service

The self-service system in British
grocery stores is received with mixed
feelings by housewives, with the con-
sensus tending to be on the negative
side, many of whom are unable to
understand its attraction. Interviewed
on the subject, one British housewife
said, "It may be all right in America
where most women shop with their
cars and therefore can dump im-
mediately everything they buy and
be free to collect the next batch of
goods on their shopping list."

"My view of it is that with self-
service shops, it is the poor wretched
housewife who is left to do the work.
The shop cuts down on the staff, and
the customer fills the blank at no ex-
tra expense . . . one more respon-
sibility which I, for one, am not pre-
pared to shoulder. Worse still, I
miss the personal touch."

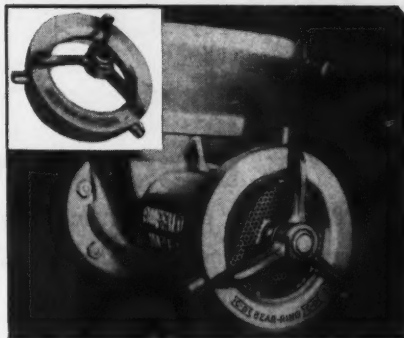
★ see them at SAN FRANCISCO WSMPA

Sheraton-Palace Hotel

February 17-20

★ NEW ... SPECO C-D BEAR-RING

This new retaining bearing
promotes cleaner cuts be-
cause it holds plate and
knife in perfect alignment
at all times. Reduces prod-
uct temperature rise because
of the friction free center
bearing that dissipates all
heat to the bowl instead of
transferring it to the meat.



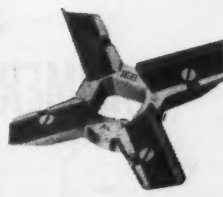
INSURES LONGER PLATE AND KNIFE LIFE

The friction free character of the bearing increases the life of the feed
screw stud and decreases power consumption. Cylinder bowl and feed
screw life is increased because the feed screw is held in the center
of the cylinder and is not allowed to rub on cylinder ribs. Special stud
furnished with each ring.



C-D No. 7 Grinder Knife

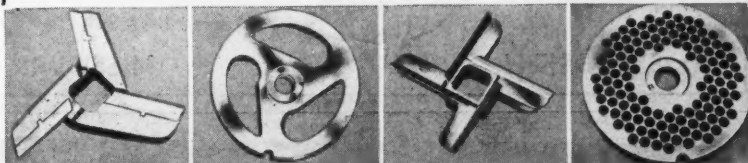
★ C-D No. 7 Grinder Knife
This clean and cool cutting knife
does an exceptionally fine job on
pork products. A shear cutting
edge is obtained by the angle set
of the 4 1/2" long blades. Only
for 8 3/4" diameter plates.



C-D X-L Grinder Knife

★ C-D X-L Grinder Knife
Features self-sharpening blades
that bring per pound grinding
costs to rock bottom. Blades stay
razor sharp for the life of the
3/16" cutting edge. 2- and 4-arm
styles available. Only for 8 3/4"
diameter blades.

★ SPECO'S Special Purpose Knives and Plates

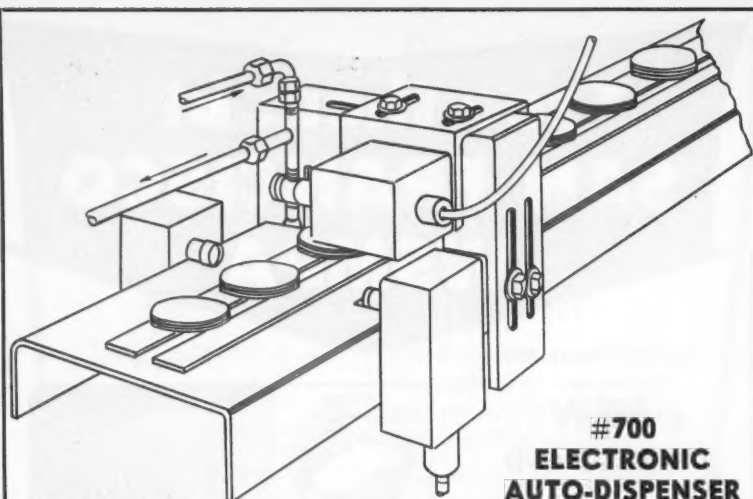


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3946 Willow Road, Schiller Park, Illinois
Phone: Gladstone 5-7240 (Chicago)

Specialists in Meat Grinding
Equipment since 1925

SPECO Inc.

West Coast Representatives
Meat Packers Equipment Co.
MEPACO



**#700
ELECTRONIC
AUTO-DISPENSER**

SAVES LABOR—SAVES PRODUCT

12,000 portions per hour, accurately dispensed, applied and uniformly patterned. Butter, Bar-B-Q Sauce, Cheese, Ascorbic Acids & any semi-fluid product.

Write—Wire—Phone

KEEBLER ENGINEERING CO.

1910 W. 59th St.

Chicago 30, Ill.

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HAMMER



SO. ST. JOSEPH



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**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

THE RATH PACKING CO., WATERLOO, IOWA



MID Memo Covers Labels For Imported Products

Approval of certain labeling material for imported products by inspectors in charge is the subject of MID Memorandum 254, reading:

"The provisions contained in paragraph 17.4(d) of the meat inspection regulations, as amended, authorizing inspectors in charge to approve stencils, labels, box dies and brands for use on such immediate containers of domestic product as tierces, barrels, drums, boxes, crates and large-size fiberboard containers is extended to include the same class of labeling material for imported products.

"The inspector in charge will permit the use of only those labels on which the markings are applicable to the product, are not false and misleading, and that bear the applicable markings required by paragraph 27.16(b) of the meat inspection regulations.

"Questions may arise concerning names used to identify certain products. In such instances, the inspector in charge will refer the label to the trade label section for review."

'Me for a Hot Dog' Is Theme of Chicago Campaign

David Berg and Co., Chicago, inaugurated an advertising campaign in the Chicago market with a weekly television show featuring live entertainment, 60 newscasts each week on radio and many poster billboards throughout the city and suburbs.

"Me for a Hot Dog" is the theme of the campaign, which places special emphasis on David Berg franks although the Berg line is featured.

Point-of-sale material, including store decals, is being designed by Burlingame-Grossman Advertising, Chicago, agency for David Berg and Co. The sausage manufacturing firm has been in operation since 1860.

West German Imports of Cattle Hides Up 27 Per Cent

Imports of cattle hides by West Germany during January-September 1957 totaled 209,496,000 lbs., or 27 per cent above the previous year's 164,609,000 lbs. for the same period. Imports in the first nine months of 1957 were the largest in postwar years.

Imports from Argentina and the United States, the two leading suppliers, increased by 44 and 59 per cent, respectively. By contrast in 1956, Argentine exports to West Germany rose while U. S. exports declined.

RECENT PATENTS

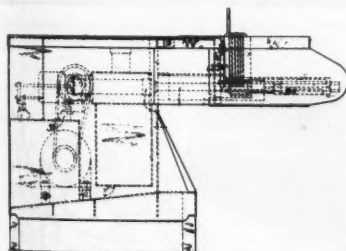
The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,812,261, COMPOSITION AND METHOD FOR INHIBITING COLOR CHANGES OF CURED MEAT PRODUCTS, patented November 5, 1957 by Morris Wasserman, Chicago, Ill., assignor to Meat Industry Suppliers, Inc., Chicago, Ill., a corporation of Illinois.

It is stated that meat treated as set out retains a red color of long lasting qualities. Sodium tripolyphosphate and sodium ascorbate are employed in ratios of between 9:1 and 99:1.

No. 2,815,782, FEEDING MEANS FOR SLICING MACHINE, patented December 10, 1957 by Friedrich K.



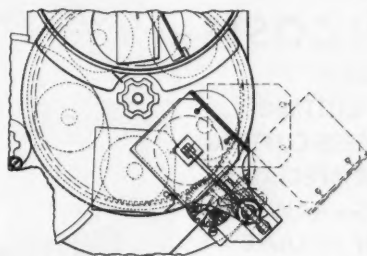
Falz, Kiel, Wis., assignor to H. G. Weber & Company, Inc., Kiel, Wis., a corporation of Wisconsin.

The feeding device and associated parts comprise a dead knife, a live knife blade mounted for relative reciprocation toward and away from the knife, a pair of bracket plates secured to the dead knife, support bars carried by the plates, and a number of guide plates carried on the bars and adjustably positionable thereon.

No. 2,817,200, SHEET FEEDING MECHANISM, patented December 24, 1957 by Louis X. Garfunkel, New York, N. Y., assignor to one-half to Paul Weien, Marietta, Pa.

More specifically this patent covers a sheet placing mechanism to place a sheet on a patty at each patty position of a patty shaping machine having a patty carrying device compris-

ing a sheet platform, means carried by the sheet platform to retain a plurality of sheets thereon in overlying relation, pivot means mounting



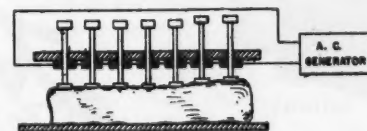
the sheet platform for pivotal movement, operating means connected with the sheet platform to pivot the same about the distance of a sheet to and from a sheet removing position over a patty at a patty position on the patty carrying means, sheet removing means, pivot means mounting the sheet removing means having a friction pad for movement in a vertical plane to and from engagement of the platform when the latter is over a patty position, and operating means connected with the sheet removing means to move the same in timed sequence with the sheet platform to and from engagement with a sheet on the platform.

No. 2,813,027, TREATMENT OF PROTEINACEOUS MATERIALS, patented November 12, 1957 by George Bruce Galliver, Bromham, and Alan William Holmes, Rushden, England, assignors to Lever Brothers Company, New York, N. Y., a corporation of Maine.

In a process of removing fishy smell and taste from a proteinaceous material such as fish, whale flesh and protein obtained therefrom by extraction with an alcohol having at most four carbon atoms the inventors carry out the extraction process at a pH. of at least eight.

No. 2,806,246, FOOD TENDERIZER, patented September 17, 1957 by Luther G. Simjian, Greenwich, Conn., assignor to The Reflectone Corp., Stamford, Conn., a corporation of Connecticut.

There are eleven claims to this



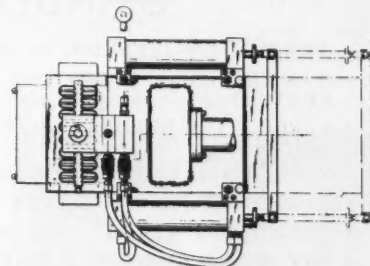
tenderizing machine which employs high-frequency mechanical vibrations to meat and like products while the product is in a rigidly frozen status.

No. 2,816,836, METHOD FOR AGEING MEAT, patented December 17, 1957 by Beverly E. Williams, San Mateo, Calif., assignor, by mesne assignments, to Hodges Research & Development Company, Inc., New York, N. Y., a corporation of California.

More specifically in the ageing of beef, the method comprises introducing the beef, after rigor mortis has been completed, into an enclosed space maintained at a temperature greater than 45° F., but less than 60° F. and a relative humidity greater than 80 per cent, and introducing thamnidium into the space at the start of the ageing cycle whereby the beef becomes properly aged within a seven-day period under the conditions described.

No. 2,814,921, APPARATUS FOR PACKAGING SAUSAGE PATTIES, patented December 3, 1957 by Ray F. Beerend, Vermilion, Ohio.

The sausage meat is received into the successive openings of an auto-

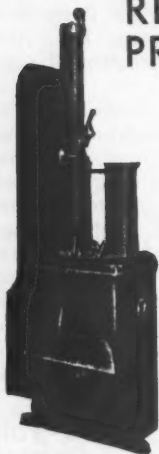


matic movable mould slide as the slide reciprocates over the meat supply port and as the slide moves over a stack of blanks a group of ejector dies descends through the openings in the slide to eject the individual patties onto the top blank of the stack.

No. 2,812,259, COATED FOOD PRODUCT AND METHOD OF PRODUCING SAME, patented November 5, 1957 by Arthur M. Mark, Chicago, Ill., assignor to Tee-Pak, Inc., a corporation of Illinois.

There are five product and three method claims in connection with the production of meat products with increased ability to withstand rough handling while improving the appearance and increasing the storage life of the products. Over the meat product is applied a coating comprising the polymerized reaction product of a ternary polymer composition of vinylidene chloride, 70-85 parts; vinyl chloride, 10-25 parts; and a lower alkyl acrylate, 5-15 parts in admixture with 0.01 per cent to 5.0 per cent based on the ternary polymer composition of a colloidal metal oxide (as colloidal silica).

DIANA DICING MACHINE REDUCES PRODUCTION COSTS



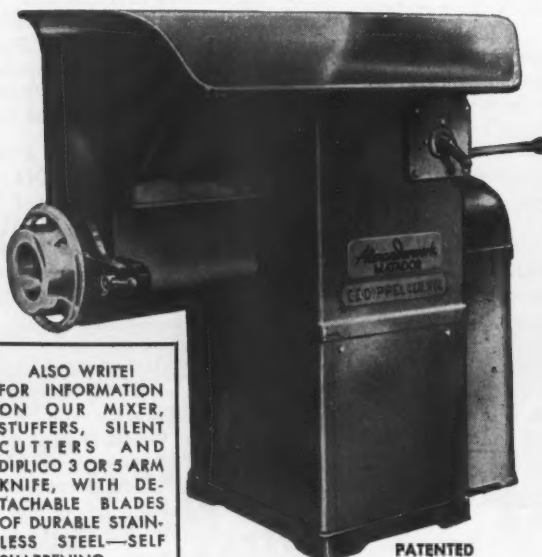
of STEW MEATS
BACK FAT CUTTING
HEAD CHEESE CUTTING
& OTHER SPECIALTIES
Cuts FATS—RAW AND
BOILED BEEF—LAMB—
VEAL AND OTHER FOODS

In Uniform Cubes from $\frac{3}{16}$ " to $1\frac{1}{4}$ ". Also cuts plates $1\frac{1}{2}$ " sq. from $\frac{1}{16}$ " up, and strips up to 5" in length. Capacity up to 1800 lbs. per hour.

MANY PROMINENT PACKERS AND
CANNERS ARE SATISFIED USERS OF DIANA DICING MACHINES.

MATADOR MEAT and SUET GRINDER

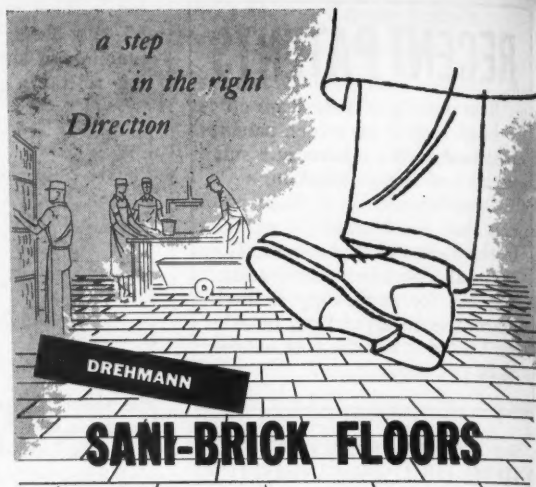
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- HAS EXCLUSIVE OPERATING AND SAFETY FEATURES.
- LARGE PITCH FEEDER FOR CONTINUOUS RAPID GRIND.
- NO HEATING OF PRODUCT—NO BACKING UP.
- LARGEST CAPACITY HOPPER EVER DESIGNED.
- COARSE AND FINE IN ONE OPERATION.
- DRY SHRED GRIND FOR FINE SAUSAGE & HAMBURGER.
- ENCLOSED MOTOR HOUSED IN BASE.



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CUTTERS AND
DIPLO 3 OR 5 ARM
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TACHABLE BLADES
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THE FLOOR

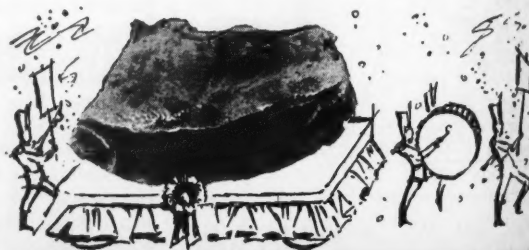


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Pacific Coast Jobbers to Convene in San Francisco

Future meat merchandising trends and present credit conditions will receive major attention during the seventh annual convention of the Pacific Coast Meat Jobbers Association on Friday and Saturday, February 14 and 15, at the Sheraton-Palace Hotel, San Francisco.

On the second day under leadership of George Shenson, president of H. Shenson Meat Co., San Francisco, and chairman of the association's standardization of cuts committee, there will be a general discussion about the benefits of the standardization practice adopted in the fall of 1957. Colored movies will be shown of recent cutting tests made in the plants of Patek-Ecklon Co., San Francisco; Holly Meat Co., Oakland, and Del Pero-Mondon Meat Co., Marysville, Calif.

Speaking on "Future Trends in Merchandising Meat Products" at the Friday morning session will be Dr. G. Alvin Carpenter, market economist at the University of California, Berkeley, who heads the extension service in marketing and agriculture. John Josse, credit manager of Denver Meat Co., San Jose, Calif., will present "Credit Problems in the Meat Industry" and conduct a panel discussion on credits.

Vince Guerra, president of Tesio Meat Co., Oakland, is convention chairman. B. (Irv.) Vignaux, president of Victor Meat Co., Oakland, is association president, and Edward J. Dollard is executive secretary.

Vote will be taken Friday on a slate of directors who immediately will elect a president for the coming year. A cocktail hour and dinner dance Saturday night at the Sheraton-Palace will wind up the convention. Mrs. Georgia Meyer of American Meat Co., San Francisco, is chairman of the committee in charge of arrangements. About 150 persons are expected to register.

Patent on 'Lebo' Press is Held Valid in U. S. Court

On January 24 a jury returned a verdict in the U. S. District Court of New Jersey, holding that Lebovitz patent No. 2,565,245 on the "Lebo" press is valid and was infringed by Clifton Hydraulic Press Co. of Clifton, N. J. Clifton Press Co. was also held guilty of contributory infringement of Claim 2 of the patent by actively inducing Excelsior Quick Frosted Meat Products, Inc. of Long Island City, N. Y., to use the method covered by this claim.

Flashes on suppliers

WM. J. STANGE CO.: The board of directors has elected BRUCE L.



BRUCE DURLING

DURLING president. He succeeds his father, W. B. Durling, who was named chairman of the board. Also elected were T. R. Miles, executive vice president, and Earl M. Johnson, assistant secretary-treasurer. Bruce Durling has been associated with Stange since 1942, and has been a vice president since 1951. He has been active in all phases of the company's operations, including sales, and has been director of the technical and research departments since 1954. The Stange company manufactures food seasonings, food colors and antioxidants.

TEE-PAK, INC.: HUGH S. CUMMINS has been named sales representative by the



HUGH CUMMINS

Chicago manufacturer of cellulose casings and plastic packaging material, it was announced by L. B. TAUBER, sales manager. Cummins has been assigned to the firm's Chicago sales territory. A graduate of Duke University in 1956, Cummins served with the U. S. Army from 1953 to 1955, assigned to atomic energy bases in the West.

AMERICAN VISCOSE CORP.:

Appointment of THOMAS O. WILLIAMS as general sales manager of the film division has been announced by HAROLD J. MICHEL, division general manager. Formerly assistant sales manager, Williams succeeds JOHN W. LITTLE, retired. Williams was graduated from the University of Kentucky with B. A. and M. A. degrees. Before joining the corporation in 1943 as a salesman in the Philadelphia district office, he had been affiliated with the Houghton Mifflin Co. and the General Foods organization.

U. S. SLICING MACHINE COMPANY, Inc.: This La Porte, Indiana firm recently announced the purchase of the Vaughan Company of Chi-

cago. Acquisition of the Jim Vaughan saw line places the original power meat saw and the original slicing machine under the U. S.-Berkel banner. Since the purchase, Jim Vaughan saws have been completely redesigned to give them a streamlined appearance without disturbing their ruggedness. Other improvements incorporated in the new Vaughan saw are improved tension device, round-corner housings for simplified cleaning, redesign for faster blade change and safety features.

THE GRIFFITH LABORATORIES, LTD.: The Canadian Griffith or-



V.B.C. WOODCROFT

ganization has announced the following appointments: V. B. C. WOODCROFT has been named sales promotion manager. Woodcroft joined the sales department in 1937. J. A. SCHOLLAR has succeeded Woodcroft as central division sales manager. He joined the company six years



J. A. SCHOLLAR



D. J. STEELE

ago and was formerly sales manager of the western division. D. J. STEELE has been appointed sales representative with headquarters in Winnipeg. He started with Griffith in April, 1957, after nine years of experience as a food processing technologist.

THE CRYOVAC COMPANY: The new advertising manager of this division of W. R. Grace & Co. is WARREN BROOKE.

PARAMOUNT PACKAGING CORP.: This Philadelphia concern has acquired the flexible packaging division of Container Corporation of America, Chicago, Ill., in another phase of its 30th anniversary expansion and modernization program, as announced by THEODORE ISEN, president. The new Chicago division of Paramount will be under the general management of IRVIN ISEN, vice president and JOSEPH GAUSS, sales manager, along with former Container Corp. personnel. This acquisition will

Union Packing Co.



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- BUILDS EXTRA FLAVOR
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COPELAND REFRIGERATION CORP.: The appointment of **LOUIS**



L. WALLACE

A. WALLACE as field representative for the states of Texas and Oklahoma has been announced by this Sidney, Ohio, firm. Wallace, who has had many years' experience in refrigeration, was formerly with

Ansul Chemical Co. and other firms. He will work from Fort Worth.

SCANDIA MANUFACTURING CO.: Top executive changes in this North Arlington, N. J., firm, maker of packaging machinery, have been announced. **W. B. BRONANDER, JR.**, son of the late founder, was elevated from executive vice president to president. Three veteran department heads were elected vice presidents and given new titles: **ERIC ALLEN, SR.**, from plant superintendent to director of manufacturing; **ANDREW W. ANDERSON**, from chief engineer to director of engineering, and **EDWIN N. BROOKS**, from sales manager to director of sales.

EASTMAN CHEMICAL PRODUCTS, INC.: The advancement of three officers and the election of two new vice presidents has been announced by **JAMES C. WHITE**, board chairman. **SPENCER E. PALMER** moves up to first vice president; **R. S. LEONARD** will assume the duties of assistant vice president, and **R. L. FLANARY** will become controller. The new officers are **DR. JAMES E. MAGOFFIN** and **DAVID C. WILLIAMS**, who were elected vice presidents.

NASHUA CORP.: Appointment of **FREEMAN TILDEN** to the post of advertising and sales promotion manager has been announced by **WILLIAM H. FOSTER**, director of sales for the paper converter at Nashua, N. H.

THE WAUKESHA MOTOR CO.: This builder of heavy-duty Diesel, gas and gasoline engines has announced the outright purchase of the complete plant and assets of the Climax Engine Manufacturing Co. of Clinton, Ia.

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Industry's Standard For Over 100 Years

REPLACEMENT FOR F. D. & C. ORANGE 1 (Primary Strength)

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"HERCULES"
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DIRECT OR THROUGH YOUR JOBBER



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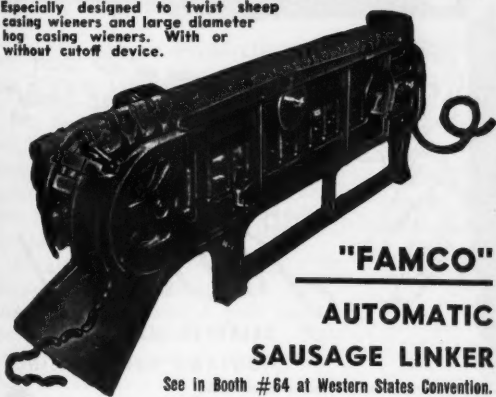
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The "FAMCO" automatic sausage linker links up to 1400 lbs. of sausage per hour . . . and every hour! Easy to handle, operate and maintain. Many built-in economies. "FAMCO" is now available with cutter for cutting links. Write for details.

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| 3 to 7-inch lengths, increments of 1/4" | 3 1/2" length—18,000 links per hour |
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| | 5" length—12,480 links per hour |
| | 6" length—10,560 links per hour |

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For more information on mechanized cleaning call your local Oakite man or write to Oakite Products, Inc., 25 Rector St., New York 6, N. Y.

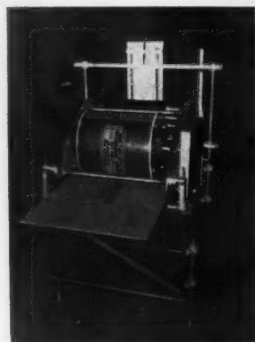


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THE NATIONAL PROVISIONER, FEBRUARY 8, 1954

ALL MEAT . . . output, exports, imports, stocks

Meat Production Smallest in Months

Meat production last week settled to its lowest level for a non-holiday week in several months. Volume of output under federal inspection declined to 365,000,000 lbs. from 400,000,000 lbs. for the week before and compared with 394,000,000 lbs. in the same period of last year. Slaughter of all livestock, except calves, was down, with cattle kill off 10 per cent for the week and 11 per cent smaller than last year. Hog slaughter was off by about 95,000 head for the week, but numbered slightly larger than last year. Estimated slaughter and meat production by classes appear below as follows:

| Week Ended | BEEF | | PORK (Excl. lard) | |
|---------------|---------------|-------------------------|----------------------|-------------------------|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. |
| Feb. 1, 1958 | 335 | 187.3 | 1,165 | 154.9 |
| Jan. 25, 1958 | 372 | 209.8 | 1,260 | 167.6 |
| Feb. 2, 1957 | 378 | 213.2 | 1,161 | 152.1 |

| Week Ended | VEAL | | LAMB AND MUTTON | | TOTAL MEAT PROD. Mil. lbs. |
|---------------|---------------|-------------------------|--------------------|-------------------------|-------------------------------------|
| | Number M's | Production Mil. lbs. | Number M's | Production Mil. lbs. | |
| Feb. 1, 1958 | 117 | 11.8 | 226 | 11.2 | 365 |
| Jan. 25, 1958 | 110 | 11.1 | 247 | 11.9 | 400 |
| Feb. 2, 1957 | 130 | 15.4 | 272 | 13.4 | 394 |

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| AVERAGE WEIGHT AND YIELD (LBS.) | | | | | |
|---------------------------------|--------|---------|------|---------|--|
| Week Ended | CATTLE | | HOGS | | |
| | Live | Dressed | Live | Dressed | |
| Feb. 1, 1958 | 1,020 | 559 | 235 | 133 | |
| Jan. 25, 1958 | 1,025 | 564 | 235 | 133 | |
| Feb. 2, 1957 | 1,018 | 564 | 235 | 131 | |

| Week Ended | CALVES | | SHEEP AND LAMBS | | LARD PROD. Per cwt. | Mil. lbs. |
|---------------|--------|---------|--------------------|---------|---------------------------|--------------|
| | Live | Dressed | Live | Dressed | | |
| Feb. 1, 1958 | 185 | 101 | 102 | 49 | | |
| Jan. 25, 1958 | 185 | 101 | 101 | 48 | | |
| Feb. 2, 1957 | 212 | 118 | 101 | 49 | 14.3 | 49.1 |

MEAT EXPORT-IMPORTS

Exports of meat products from the United States in October were down from volume shipped out in the same month of last year. Imports were up, with the largest increase in beef. The largest pork import item was canned hams and shoulders.

Exports of fresh or frozen beef and veal at 1,391,499 lbs. were a small fraction of the 10,486,506 lbs. shipped in October 1956. The outward movement of lard fell to 43,375,832 lbs. from October 1956 exports of 46,812,974 lbs. Exports of inedible tallow at 78,584,267 lbs. compared with 99,094,649 lbs. in October 1956.

On the import side, inshipments of fresh beef at 21,097,322 lbs. were up many fold from 3,752,643 lbs. a year earlier. Imports of canned and cooked hams and shoulders totaled 7,000,524 lbs. as against 4,963,132 lbs. a year earlier. The USDA report on exports and imports of meat products is as follows:

| Commodity | Oct. 1957 Pounds | Oct. 1956 Pounds |
|---|------------------------|------------------------|
| EXPORTS (Domestic)— | | |
| Beef and veal— | | |
| Fresh or frozen | | |
| (except canned) | 1,391,499 | 10,486,506 |
| Pickled or cured | | |
| (except canned) | 1,262,954 | 930,387 |
| Pork— | | |
| Fresh or frozen | | |
| (except canned) | 469,086 | 386,182 |
| Hams and shoulders, | | |
| cured or cooked | 1,582,898 | 1,514,995 |
| Bacon | 294,613 | 112,303 |
| Other pork, pickled, salted or otherwise cured | 1,482,639 | 3,347,408 |
| Sausage, bologna & frankfurters (except canned) | 201,693 | 273,395 |
| Other meats, except canned | 7,800,730 | 7,619,781 |
| Canned meats— | | |
| Beef and veal | 115,786 | 512,232 |
| Sausage, bologna and frankfurters | 251,968 | 376,890 |
| Hams and shoulders | 101,811 | 151,119 |
| Other pork, canned | 337,922 | 385,085 |
| Other meats and meat products, canned | 324,121 | 189,452 |
| Lamb and mutton (except canned) | 44,440 | 26,424 |
| Lard (includes rendered pork fat) | 43,375,832 | 46,812,974 |
| Tallow, edible | 808,182 | 1,208,231 |
| Tallow, inedible | 78,584,267 | 99,094,649 |
| Inedible animal oils | 28,145 | 121,624 |
| Inedible animal greases and fats | 4,988,468 | 10,200,367 |
| IMPORTS— | | |
| Beef, fresh or frozen | 21,097,322 | 3,752,643 |
| Veal, fresh or frozen | 644,646 | 19,250 |
| Beef and veal, pickled or cured | 775,324 | 867,404 |
| Canned beef (includes corned beef) | 10,727,370 | 4,846,308 |
| Pork, fresh or chilled or frozen | 2,103,007 | 2,202,517 |
| Hams, shoulders, bacon and other pork | 111,620 | 307,731 |
| Canned cooked hams and shoulders | 7,000,524 | 4,963,132 |
| Other pork, prepared or preserved ¹ | 987,146 | 763,010 |
| Meats, fresh, chilled, frozen | 110,869 | 5,015 |
| Meats, canned, prep. or pres. | 1,931,139 | 515,500 |
| Lamb, mutton and goat meat | 425,192 | 13,295 |
| Tallow, inedible | | 238,360 |
| Tallow, edible | | |

¹Includes shortenings (chief weight animal fat).
²Not cooked, boned or canned or made into sausage.
³Includes pork sausage.

Canadian Meat Production Up 8% In Last Quarter 1957

Canada produced about 545,000,000 lbs. of carcass meat in inspected slaughterhouses during the fourth quarter of 1957. This was 37,000,000 lbs., or 8 per cent above production during the same period of 1956.

Stocks of meat in cold storage on January 1, 1958—41,600,000 lbs.—were equal to stocks a year earlier, but showed different trends. Pork stocks were up about 17 per cent and beef stocks down 8 per cent from a year earlier.

Inspected slaughter during the last quarter of 1957 was down for all classes of livestock except cattle. Cattle slaughter continued at a high level, while hog slaughter showed a recovery from the low slaughter of mid-1957.

Inspected slaughter in Canada, October-December, 1953-57 is shown below as follows:

| Class | October-December | | | | |
|---------------|------------------|-------|-------|-------|-------|
| | 1953 | 1954 | 1955 | 1956 | 1957 |
| Cattle | 393 | 481 | 479 | 514 | 555 |
| Calves | 159 | 167 | 170 | 196 | 194 |
| Hogs | 1,214 | 1,419 | 1,577 | 1,363 | 1,354 |
| Sheep & lambs | 234 | 241 | 248 | 258 | 229 |

CHICAGO LARD STOCKS

Lard inventories in Chicago on January 31 totaled 12,806,655 lbs. according to the Chicago Board of Trade. This volume compared with 10,849,004 lbs. in storage on December 31 and 26,940,175 lbs. on January 31, 1957.

Lard stocks by classes (in pounds) appear in the table below:

| | Jan. 31 1958 | Dec. 31 1957 | Jan. 31 1957 |
|---------------------------------|-----------------|-----------------|-----------------|
| P.S. Lard (a) | 6,619,640 | 4,184,570 | 15,155,000 |
| P.S. Lard (b) | 2,354,384 | 2,632,912 | 4,944,637 |
| Dry Rendered Lard (a) | 649,832 | 118,832 | 1,349,000 |
| Dry Rendered Lard (b) | 1,119,000 | 1,359,794 | 3,870,618 |
| Other Lard | 2,063,700 | 2,532,896 | 2,160,000 |
| TOTAL LARD | 12,806,655 | 10,849,004 | 26,940,175 |

(a) Made since Oct. 1, 1957.
(b) Made previous to Oct. 1, 1957.

Meat Index Fraction Lower

Meats were among the consumer items which declined in price during the week ended January 28, the Bureau of Labor Statistics has reported. The wholesale price index on meats declined from its high of 101.0 for the previous week to 99.7. Higher prices on other consumer commodities held the average primary market price index steady at its high of 118.8.

PROCESSED MEATS . . . SUPPLIES

Meat Output Dip Last Year In Excess Of Billion Pounds From 1956 Aggregate

MEAT production in the United States last year settled by about 1,000,000,000 lbs. after the previous year's record volume of output. Aggregate volume of meat produced at all stations amounted to about 26,900,000,000 lbs. in 1957 compared

Beef accounted for about 13,831,000,000 lbs., or more than half of last year's commercial meat output compared with 14,090,000,000 lbs., or more than half of the 1956 total. Veal comprised 1,435,000,000 lbs. of the 1957 volume, as against 1,541,000,-

000 lbs. in 1956. Country processors contributed about an additional 215,000,000 lbs. to the 1957 total as against about 203,000,000 lbs. in 1956. Lard yield per hog rose considerably in the last few months of 1957.

Slaughter of cattle in commercial plants last year numbered about 28,184,000 head, or about 678,000 head fewer than the year before. Calf slaughter fell off to 11,859,000 head from 12,541,000 head in 1956. Slaughter of hogs, numbering about 72,601,000 head represented about an 8 per cent drop from 78,513,000 butchered commercially in 1956. About 14,956,000 head of sheep and lambs were butchered in 1957 as against 15,993,000 the previous year.

Beef production in December at 1,063,000,000 lbs. was down slightly from 1,067,000,000 lbs. in November and about 7 per cent below the December 1956 volume of 1,143,000,000 lbs. Output of veal at 98,000,000 lbs. was down 10 per cent from November volume of 109,000,000 lbs. and about 12 per cent below the 110,000,000 lbs. for December 1956.

Pork production in December was placed at 883,000,000 lbs. compared with 865,000,000 lbs. in November and 901,000,000 lbs. in the same month the year before. Output of lamb and mutton in December amounted to 53,000,000 lbs. for a 3,000,000-lb. gain over November volume, but a 3,000,000-lb. decline from the December 1956 total of 56,000,000 lbs.

COMMERCIAL LIVESTOCK SLAUGHTER AND MEAT PRODUCTION BY MONTHS, 1957. WITH YEAR TOTALS COMPARED, AND FARM SLAUGHTER, 1957-56.

| | Cattle | | Calves | | Hogs | | Sheep and Lambs | | Lard prod. mil. lb. |
|---|------------|---------------------|------------|---------------------|------------|---------------------|-----------------|----------------------|---------------------|
| | Kill 000's | Beef prod. mil. lb. | Kill 000's | Veal prod. mil. lb. | Kill 000's | Pork prod. mil. lb. | Kill 000's | L & M prod. mil. lb. | Total meat mil. lb. |
| Jan. | 2,373 | 1,324 | 1,087 | 127 | 6,880 | 913 | 1,489 | 72 | 2,436 |
| Feb. | 1,999 | 1,081 | 911 | 107 | 5,995 | 778 | 1,221 | 60 | 2,026 |
| Mar. | 2,038 | 1,068 | 1,021 | 111 | 6,383 | 831 | 1,143 | 56 | 2,096 |
| Apr. | 2,029 | 1,084 | 985 | 113 | 5,979 | 786 | 1,213 | 57 | 2,040 |
| May | 2,251 | 1,201 | 934 | 117 | 5,867 | 785 | 1,286 | 60 | 2,163 |
| Jun. | 2,074 | 1,085 | 870 | 114 | 4,795 | 663 | 1,186 | 53 | 1,915 |
| Jul. | 2,364 | 1,218 | 986 | 132 | 5,033 | 687 | 1,359 | 60 | 2,097 |
| Aug. | 2,317 | 1,195 | 1,006 | 137 | 5,309 | 694 | 1,250 | 56 | 2,082 |
| Sep. | 2,206 | 1,149 | 1,040 | 130 | 5,996 | 760 | 1,243 | 56 | 2,095 |
| Oct. | 2,424 | 1,266 | 1,170 | 140 | 7,223 | 935 | 1,367 | 62 | 2,403 |
| Nov. | 2,080 | 1,087 | 959 | 109 | 6,533 | 865 | 1,087 | 50 | 2,091 |
| Dec. | 1,979 | 1,063 | 911 | 98 | 6,608 | 883 | 1,103 | 53 | 2,097 |
| Totals, 1957. | 26,184 | 13,831 | 11,859 | 1,435 | 72,601 | 9,580 | 14,956 | 695 | 25,541 |
| Totals, 1956. | 26,862 | 14,090 | 12,512 | 1,541 | 78,513 | 10,284 | 15,993 | 728 | 26,643 |
| FARM SLAUGHTER, MEAT PRODUCTION BY CLASSES, 1957-56 | | | | | | | | | |
| 1957* | 875 | 325 | 500 | 95 | 6,675 | 925 | 335 | 13 | 1,358 |
| 1956 | 892 | 350 | 485 | 88 | 6,708 | 950 | 385 | 13 | 1,401 |

*Estimated by the Provisioner.

with about 28,044,000,000 lbs. in 1956. Of last year's total volume, 25,541,000,000 lbs. were produced in federally inspected plants and other wholesale and retail establishments and about 1,358,000,000 lbs. were produced on farms. Of the 1956 aggregate, about 26,643,000,000 lbs. represented commercial slaughter and about 1,401,000,000 lbs. originated in the country.

000 lbs. in 1956. Volume of pork at 9,580,000,000 lbs. represented about 38 per cent of the 1957 commercial meat output, or about the same portion that the 1956 pork total of 15,993,000,000 lbs. was of that year's commercial volume. Lamb and mutton output last year at 695,000,000 lbs. was down sharply from 728,000,000 lbs. in 1956.

Commercial lard production last

DOMESTIC SAUSAGE

| | |
|--|-----------|
| Pork sausage, bulk (lcl. lb.) | |
| in 1-lb. roll | 42½@44½ |
| Pork saus., s.c. 1-lb. pk.53 @62 | |
| Franks, s.c., 1-lb. pk. | 63½@71 |
| Franks, skinless, 1-lb. package | 50 @53 |
| Bologna, ring (bulk) | 47½@51 |
| Bologna, art. cas., bulk. 4½@43 | |
| Bologna, a.c., sliced, 6-7 oz. pk., doz. | 2.97@3.12 |
| Smoked liver, h.b., bulk. 47½@51 | |
| Smoked liver, a.c., bulk. 40½@45 | |
| Polish saus., smoked | 66 @75 |
| New Eng. lunch spec. | 64½@74 |
| New Eng. lunch spec., sliced, 6-7 oz. doz. | 3.99@4.08 |
| Olive loaf, bulk | 47 @54½ |
| O. L., sliced, 6-7 oz., doz. 3.11@3.70 | |
| Blood and tongue, bulk. | 61 @66 |
| Pepper loaf, bulk | 61½@72 |
| P.L., sliced, 6-7 oz., doz. 3.11@4.56 | |
| Pickle & pimiento loaf—47½@50 | |
| P.&P., sliced, 6-7 oz., dozen | 2.96@3.36 |

DRY SAUSAGE

| | |
|------------------------------------|--------|
| Cervelat, ch. hog bungs. 1.01@1.09 | |
| Thuringer | 57@ 59 |
| Farmer | 77@ 79 |
| Holsteiner | 87@ 89 |
| Salami, B. C. | 89@ 91 |
| Salami, Genoa style | 97@ 99 |
| Salami, cooked | 51@ 53 |
| Pepperoni | 86@ 88 |
| Sicilian | 94@ 96 |
| Goteborg | 85@ 87 |
| Mortadella | 58@ 60 |

SEEDS AND HERBS

| (lcl. lb.) | Whole | Ground |
|-------------------------------------|-------|--------|
| Caraway seed | 19 | 24 |
| Cominos seed | 41 | 47 |
| Mustard seed, fancy | 23 | |
| yellow Amer. | 17 | |
| Oregano | 44 | |
| Coriander, Morocco, No. 1 | 20 | 24 |
| Marjoram, French | 65 | 70 |
| Sage, Dalmatian, No. 1 | 50 | 64 |

SPICES

| (Basis, Chicago, original barrels, bags, bales) | Whole | Ground |
|---|-------|--------|
| Allspice, prime | 82 | 92 |
| Resifted | 90 | 97 |
| Chili, pepper | 45 | |
| Chili, powder | 45 | |
| Cloves, Zanzibar | 66 | 71 |
| Paprika, Amer. No. 1 | 92 | 98 |
| Mace, fancy, Banda. 3.50 | 4.00 | |
| West Indies | 3.65 | |
| East Indies | 3.40 | |
| Mustard flour, fancy | 40 | |
| No. 1 | 36 | |
| West Indies nutmeg | 2.60 | |
| Paprika, Spanish | 67 | |
| Cayenne pepper | 62 | |
| Pepper: | | |
| Red, No. 1 | 57 | |
| White | 47 | 51 |
| Black | 37½ | 41 |

SAUSAGE CASINGS

| | |
|--|-----------|
| (lcl. prices quoted to manufacturers of sausage) | |
| Beef rounds: (Per set) | |
| Clear, 29/35 mm. | 1.05@1.35 |
| Clear, 35/38 mm. | 1.00@1.15 |
| Clear, 35/40 mm. | 85@1.10 |
| Clear, 38/40 mm. | 90@1.35 |
| Clear, 40/44 mm. | 1.39@1.65 |
| Clear, 44 mm./up | 1.95@2.50 |
| Not clear, 40 mm./dn. 70@ 80 | |
| Not clear, 44 mm./up 75@ 85 | |
| Beef weasands: (Each) | |
| No. 1, 24 in./up | 14@ 17 |
| No. 1, 22 in./up | 10@ 15 |
| Beef middles: (Per set) | |
| Ex. wide, 2½ in./up. 3.50@3.70 | |
| Spec. wide, 2½-2½ in. 2.55@2.70 | |
| Spec. med. 1½-2½ in. 1.50@1.60 | |
| Narrow, 1½ in./dn. | 1.05@1.15 |
| Beef bung caps: (Each) | |
| Clear, 5 in./up | 34@ 40 |
| Clear, 4½-5 inch | 29@ 32 |
| Clear, 4-4½ inch | 19@ 21 |
| Clear, 3½-4 inch | 15@ 16 |
| Not clear, 4½ inch/up 18@ 21 | |
| Beef bladders, salted: (Each) | |
| 7½ inch/up, inflated. | 18 |
| 6½-7½ inch, inflated. | 13 |
| 5½-6½ inch, inflated. | 13 |
| Pork casings: (Per hank) | |
| 29 mm./down | 4.50@4.75 |
| 29/32 mm. | 4.30@4.65 |
| 32/35 mm. | 3.15@3.65 |
| 35/38 mm. | 2.70@3.10 |
| 38/44 mm. | 2.50@2.90 |

| | |
|------------------------------|-----------|
| Hog Bungs: (Each) | |
| Sow, 34 in. cut. | 58@60 |
| Export, 34 in. cut. | 53@56 |
| Large prime, 34 in. | 58@60 |
| Med. prime, 34 in. | 55@57 |
| Small prime | 50@52 |
| Middles, cap off | 60@70 |
| Hog skips | 50@10 |
| Hog runners, green | 19@22 |
| Sheep casings: (Per hank) | |
| 26/28 mm. | 6.20@6.50 |
| 24/26 mm. | 6.05@6.30 |
| 22/24 mm. | 4.75@5.25 |
| 20/22 mm. | 4.10@4.45 |
| 18/20 mm. | 2.70@3.25 |
| 16/18 mm. | 1.50@2.30 |

CURING MATERIALS

| | |
|---|-------|
| Nitrite of soda, in 400-lb. cwt. bbl., del. or f.o.b. Chgo. \$11.85 | |
| Pure refined gran. nitrate of soda | 5.65 |
| Pure rfd. powdered nitrate of soda | 8.60 |
| Salt, paper sacked, f.o.b. Chgo., gran., carlots, ton. | 30.00 |
| Rock salt, ton in 100 lbs. bags, f.o.b. whse. Chgo. | 28.00 |
| Sugar: | |
| Raw, 98 basis, f.o.b. N. Y. | 6.15 |
| Refined standard cane gran. basis (Chgo.) | 8.70 |
| Packers, curing sugar, 100 lb. bags, f.o.b. Reserve. | 8.55 |
| La., less 2% | |
| Dextrose (less 10c): | |
| Cerelose, regular | 7.00 |
| Ex-warehouse, Chicago | 7.21 |

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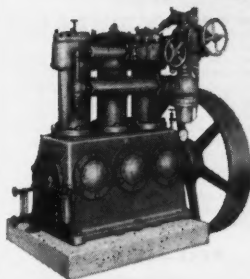
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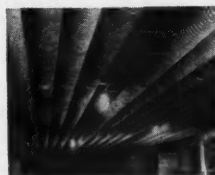
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CHICAGO

February 4, 1938

WHOLESALE FRESH MEATS

CARCASS BEEF

| Steers, gen. range: | (carlots, lb.) |
|---------------------|----------------|
| Prime, 700/800 | 44 1/2 |
| Choice, 500/600 | 42 1/2 |
| Choice, 600/700 | 42 1/2 |
| Good, 500/600 | 41 1/2 |
| Good, 600/700 | 38 |
| Bull | 35 1/2 |
| Commercial cow | 32 |
| Canner-cutter cow | 32 |

PRIMAL BEEF CUTS

| Prime: | (Lb.) |
|---------------------|-------------|
| Rounds, all wts. | 52n |
| Trimmed loins, | |
| 50/70 lbs. (1cl) | 76 @ 80 |
| Square chucks, | |
| 70/90 lbs. (1cl) | 41n |
| Arm chucks, 80/110 | 39 @ 39 1/2 |
| Ribs, 25/35 (1cl) | 67 @ 70 |
| Briskets (1cl) | 54 |
| Navels, No. 1 | 18 @ 18 1/2 |
| Flanks, rough No. 1 | 19b |

| Choice: | |
|------------------------|-----------------|
| Hindqtrs., 5/800 | 47 1/2 @ 48 |
| Foreqtrs., 5/800 | 37 1/2 @ 38 1/2 |
| Rounds, 70/90 | 49 1/2 @ 50 1/2 |
| Tr. loins, 50/70 (1cl) | 64 @ 68 |
| Sq. chucks, 70/90 | 41 |
| Arm chucks, 80/110 | 39 @ 39 1/2 |
| Ribs, 25/35 (1cl) | 53 @ 57 |
| Briskets (1cl) | 54 |
| Navels, No. 1 | 18 @ 18 1/2 |
| Flanks, rough No. 1 | 19b |

COW & BULL TENDERLOINS

| Fresh J/L | C-C Grade | Fros. C/L |
|-----------|------------|-----------|
| 60 @ 63 | Cow, 3/dn. | 61 |
| 78 @ 80 | Cow, 4/5 | 74 |
| 85 @ 88 | Cow, 4/5 | 80 |
| 95 @ 1.00 | Cow, 5/up | 85 @ 90 |
| | Bull, 5/up | 85 @ 90 |

BEEF HAM SETS

| | |
|-------------------------|-------------|
| Insides, 12/up, lb. | 52 1/2 @ 54 |
| Outsides, 8/up, lb. | 50 1/2 |
| Knuckles, 7 1/2/up, lb. | 52 1/2 @ 54 |

CARCASS MUTTON

| | |
|----------------------|-------------|
| Choice, 70/down, lb. | 26 1/2 @ 27 |
| Good, 70/down, lb. | 25 1/2 @ 26 |

n—nominal, b—bid, a—asked.

BEEF PRODUCTS

(Frozen, carlots, lb.)

| | |
|---------------------------|-----------------|
| Tongues, No. 1, 100's | 30 1/2 @ 31 1/2 |
| Tongues, No. 2, 100's | 22 @ 23 |
| Hearts, regular, 100's | 23 1/2 |
| Livers, regular, 35/50's | 21 |
| Livers, selected, 35/50's | 20 |
| Lips, scalded, 100's | 15 |
| Lips, unscaled, 100's | 12 1/2 n |
| Tripe, scalded, 100's | 8 |
| Tripe, cooked, 100's | 8 1/2 |
| Melts, 100's | 7 1/2 |
| Lungs, 100's | 8 |
| Udders, 100's | 5n |

FANCY MEATS

(1cl prices, lb.)

| | |
|-------------------------|--------|
| Beef tongues, corned | 29 1/2 |
| Veal breads, | |
| under 12 oz. | 70 |
| 12 oz. up | 88 1/2 |
| Calf tongues, 1 lb./dn. | 19 |
| Oxtails, fresh, select | 25 |

BEEF SAUS. MATERIALS

FRESH

| Canner-cutter cow | (Lb.) |
|-----------------------|-------------|
| meat, barrels | 44n |
| Bull meat, boneless, | |
| barrels | 47 1/2 |
| Beef trimmings, | |
| 75/85%, barrels | 33 1/2 |
| Beef trimmings, | |
| 85/90%, barrels | 40 |
| Boneless chucks, | |
| barrels | 44 |
| Beef cheek meat, | |
| trimmed, barrels | 35 |
| Shank meat, bbls. | 47n |
| Beef head meat, bbls. | 30n |
| Veal trimmings, | |
| boneless, barrels | 40 1/2 @ 41 |

VEAL—SKIN OFF

(1cl carcass prices, cwt.)

| | |
|-----------------|---------------|
| Prime, 90/120 | 54.00 |
| Prime, 120/150 | 54.00 |
| Choice, 90/120 | 49.00 @ 50.00 |
| Choice, 120/150 | 49.00 @ 50.00 |
| Good, 90/150 | 45.00 @ 46.00 |
| Stand., 90/190 | 38.00 @ 40.00 |
| Utility, 90/190 | 37.00 @ 38.00 |
| Cull, 60/125 | 31.00 @ 32.00 |

CARCASS LAMB

(1cl prices, lb.)

| | |
|----------------|--------|
| Prime, 35/45 | 54 1/2 |
| Prime, 45/55 | 54 |
| Prime, 55/65 | 53 |
| Choice, 35/45 | 54 1/2 |
| Choice, 45/55 | 54 |
| Choice, 55/65 | 53 |
| Good, all wts. | 50 1/2 |

PACIFIC COAST WHOLESALE MEAT PRICES

| FRESH BEEF (Carcass): | Los Angeles Feb. 4 | San Francisco Feb. 4 | No. Portland Feb. 4 |
|-----------------------|--------------------|----------------------|---------------------|
| STEER: | | | |
| Choice | | | |
| 500-600 lbs. | \$44.00 @ 46.00 | \$43.00 @ 45.00 | \$43.00 @ 44.00 |
| 600-700 lbs. | 43.00 @ 44.00 | 42.00 @ 43.00 | 42.50 @ 44.00 |
| Good: | | | |
| 500-600 lbs. | 42.00 @ 44.00 | 41.00 @ 43.00 | 41.50 @ 42.50 |
| 600-700 lbs. | 40.00 @ 42.00 | 40.00 @ 41.00 | 41.00 @ 42.00 |
| Standard: | | | |
| 350-600 lbs. | 41.00 @ 43.00 | 38.00 @ 41.00 | 38.50 @ 41.00 |
| COW: | | | |
| Standard, all wts. | None quoted | 36.00 @ 38.00 | None quoted |
| Commercial, all wts. | 32.50 @ 34.00 | 34.00 @ 36.00 | 35.00 @ 37.00 |
| Utility, all wts. | 28.00 @ 30.00 | 30.00 @ 32.00 | 32.00 @ 35.00 |
| Canner-Cutter | 36.00 @ 38.00 | 38.00 @ 40.00 | 39.00 @ 40.00 |
| Bull, util. & com'l | | | |
| FRESH CALF: | (Skin-off) | (Skin-off) | (Skin-off) |
| Choice: | | | |
| 200 lbs. down | 48.00 @ 50.00 | 48.00 @ 50.00 | 46.00 @ 48.00 |
| Good: | | | |
| 200 lbs. down | 46.00 @ 49.00 | 48.00 @ 50.00 | 42.00 @ 47.00 |
| LAMB (Carcass): | | | |
| Prime: | | | |
| 45-55 lbs. | 48.00 @ 51.00 | 47.00 @ 52.00 | 49.00 @ 51.00 |
| 55-65 lbs. | 44.00 @ 47.00 | 45.00 @ 48.00 | 46.00 @ 49.00 |
| Choice: | | | |
| 45-55 lbs. | 48.00 @ 51.00 | 47.00 @ 52.00 | 49.00 @ 51.00 |
| 55-65 lbs. | 44.00 @ 47.00 | 45.00 @ 48.00 | 46.00 @ 49.00 |
| Good, all wts. | 45.00 @ 49.00 | 45.00 @ 50.00 | 46.00 @ 50.00 |
| MUTTON (Ewe): | | | |
| Choice, 70 lbs./down | 28.00 @ 30.00 | 28.00 @ 30.00 | 28.00 @ 30.00 |
| Good, 70 lbs./down | 26.00 @ 30.00 | 25.00 @ 28.00 | 28.00 @ 30.00 |

NEW YORK

February 4, 1938

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)

| Steer: | (Western, cwt.) |
|----------------------|-----------------|
| Prime, carc., 6/700 | \$48.00 @ 49.50 |
| Prime, carc., 7/800 | 47.50 @ 48.50 |
| Choice, carc., 6/700 | 44.00 @ 46.50 |
| Choice, carc., 7/800 | 43.00 @ 44.50 |
| Good, carc., 6/700 | 40.00 @ 43.00 |
| Good, carc., 7/800 | 39.50 @ 42.00 |
| Hinds, pr., 6/700 | 54.00 @ 58.00 |
| Hinds, pr., 7/800 | 54.00 @ 57.00 |
| Hinds, ch., 6/700 | 49.00 @ 55.00 |
| Hinds, ch., 7/800 | 47.50 @ 54.00 |
| Hinds, gd., 6/700 | 46.00 @ 49.00 |
| Hinds, gd., 7/800 | 45.00 @ 48.00 |

BEEF CUTS

(L.C.I. prices, lb.)

| | |
|----------------------|-----------------|
| Prime steer: | |
| Hindqtrs., 600/700 | 58 @ 61 |
| Hindqtrs., 700/800 | 57 @ 59 |
| Hindqtrs., 800/900 | 56 @ 58 |
| Rounds, flank off | 51 @ 54 |
| Rounds, diamond bone | |
| flank off | 52 @ 55 |
| Short loins, untrim. | 86 @ 92 |
| Short loins, trim. | 1.08 @ 1.14 |
| Flanks | 19 @ 20 |
| Ribs (7 bone cut) | 65 @ 70 |
| Arm chucks | 42 @ 44 |
| Briskets | 35 @ 38 |
| Plates | 19 1/2 @ 20 1/2 |

Choice steer:

| | |
|----------------------|-------------|
| Hindqtrs., 600/700 | 50 @ 55 |
| Hindqtrs., 700/800 | 48 @ 53 |
| Hindqtrs., 800/900 | 47 @ 50 |
| Rounds, flank off | 50 1/2 @ 53 |
| Rounds, diamond bone | |
| flank off | 51 @ 54 |
| Short loins, untrim. | 56 @ 63 |
| Short loins, trim. | 76 @ 83 |
| Flanks | 18 1/2 @ 20 |
| Ribs (7 bone cut) | 32 @ 37 |
| Arm chucks | 40 @ 44 |
| Briskets | 35 @ 37 |
| Plates | 19 @ 20 |

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Feb. 1, 1938 with comparisons:

| STEER AND HEIFER: | Carcasses |
|-------------------|-----------|
| Week ended Feb. 1 | 9,828 |
| Week previous | 8,246 |

| COW: | |
|-------------------|-------|
| Week ended Feb. 1 | 1,017 |
| Week previous | 1,265 |

| BULL: | |
|-------------------|-----|
| Week ended Feb. 1 | 299 |
| Week previous | 300 |

| VEAL: | |
|-------------------|--------|
| Week ended Feb. 1 | 10,865 |
| Week previous | 9,897 |

| LAMB: | |
|-------------------|--------|
| Week ended Feb. 1 | 32,301 |
| Week previous | 23,713 |

| MUTTON: | |
|-------------------|-----|
| Week ended Feb. 1 | 592 |
| Week previous | 590 |

| HOG AND PIG: | |
|-------------------|--------|
| Week ended Feb. 1 | 10,426 |
| Week previous | 11,327 |

| BEEF CUTS: | Lbs. |
|-------------------|---------|
| Week ended Feb. 1 | 135,544 |
| Week previous | 230,815 |

| VEAL AND CALF CUTS: | |
|---------------------|-------|
| Week ended Feb. 1 | 3,047 |
| Week previous | 3,041 |

| LAMB AND MUTTON: | |
|-------------------|--------|
| Week ended Feb. 1 | 14,960 |
| Week previous | 4,825 |

| PORK CUTS: | |
|-------------------|-----------|
| Week ended Feb. 1 | 609,588 |
| Week previous | 1,031,884 |

| BEEF CURED: | |
|-------------------|--------|
| Week ended Feb. 1 | 16,236 |
| Week previous | 13,321 |

| PORK CURED AND SMOKED: | |
|------------------------|---------|
| Week ended Feb. 1 | 367,230 |
| Week previous | 360,594 |

| COUNTRY DRESSED MEAT | Carcasses |
|----------------------|-----------|
| Week ended Feb. 1 | 7,621 |
| Week previous | 7,225 |

| HOGS: | |
|-------------------|----|
| Week ended Feb. 1 | 7 |
| Week previous | 11 |

| LAMB: | |
|-------------------|----|
| Week ended Feb. 1 | 94 |
| Week previous | 25 |

FANCY MEATS

(L.C.I. prices)

| | |
|-------------------------|------|
| Veal breads, 6/12 oz. | 86 |
| 12 oz. up | 1.06 |
| Beef livers, selected | 20 |
| Beef kidneys | 18 |
| Oxtails, 3/4-lb. frozen | 21 |

LAMB

(L.C.I. carcass prices, cwt.)

| Prime, 30/40 | City |
|---------------|-----------------|
| Prime, 40/45 | \$53.00 @ 56.00 |
| Prime, 45/55 | 53.00 @ 56.00 |
| Prime, 55/65 | 50.00 @ 52.00 |
| Choice, 30/40 | 52.00 @ 55.00 |
| Choice, 40/45 | 52.00 @ 55.00 |
| Choice, 45/55 | 50.00 @ 53.00 |
| Choice, 55/65 | 48.00 @ 51.00 |
| Good, 30/40 | 49.00 @ 52.00 |
| Good, 40/45 | 49.00 @ 52.00 |
| Good, 45/55 | 50.00 @ 53.00 |

| Prime, 45/dn. | Western |
|----------------|---------------|
| Prime, 45/55 | 50.00 @ 53.00 |
| Prime, 55/65 | 49.00 @ 52.00 |
| Prime, 55/65 | 48.00 @ 51.00 |
| Choice, 45/dn. | 50.00 @ 53.00 |
| Choice, 45/55 | 48.00 @ 51.00 |
| Choice, 55/65 | 46.00 @ 49.00 |
| Good, 45/dn. | 47.00 @ 50.00 |
| Good, 45/55 | 46.00 @ 49.00 |

VEAL—SKIN OFF

| (L.C.I. carcass prices) | Western |
|-------------------------|-----------------|
| Prime, 90/120 | \$52.00 @ 56.00 |
| Prime, 120/150 | 52.00 @ 56.00 |
| Choice, 90/120 | 47.00 @ 51.00 |
| Choice, 120/150 | 47.00 @ 51.00 |
| Good, 50/90 | 44.00 @ 48.00 |
| Good, 90/120 | 44.00 @ 48.00 |
| Stand., 50/90 | 36.00 @ 37.00 |
| Stand., 90/120 | 38.00 @ 39.00 |
| Calf, 200/dn., ch. | 39.00 @ 41.00 |
| Calf, 200/dn., gd. | 38.00 @ 40.00 |
| Calf, 200/dn., std. | 36.00 @ 38.00 |

LOCAL SLAUGHTER

| CATTLE: | Head |
|-------------------|--------|
| Week ended Feb. 1 | 13,273 |
| Week previous | 15,739 |

| CALVES: | |
|-------------------|-------|
| Week ended Feb. 1 | 8,865 |
| Week previous | 9,047 |

| HOGS: | |
|-------------------|--------|
| Week ended Feb. 1 | 54,285 |
| Week previous | 64,207 |

| SHEEP: | |
|-------------------|--------|
| Week ended Feb. 1 | 56,223 |
| Week previous | 38,863 |

PHILA. FRESH MEATS

February 4, 1938

| WESTERN DRESSED | (Cwt.) |
|------------------|-----------------|
| STEER CARCASSES: | |
| Choice, 500/700 | \$45.50 @ 48.00 |
| Choice, 700/800 | 45.00 @ 47.50 |
| Good, 500/800 | 41.50 @ 44.00 |
| Hinds, choice | 51.00 @ 54.00 |
| Hinds, good | 47.00 @ 50.00 |
| Rounds, choice | 52.00 @ 55.00 |
| Rounds, good | None qtd. |

| COW CARCASSES: | |
|-------------------|---------------|
| Com'l, all wts. | 36.50 @ 38.00 |
| Utility, all wts. | 35.00 @ 36.50 |

| VEAL (SKIN OFF): | |
|------------------|---------------|
| Choice, 90/120 | 50.00 @ 54.00 |
| Choice, 120/150 | 50.00 @ 54.00 |
| Good, 50/90 | 46.00 @ 49.00 |
| Good, 90/120 | 47.00 @ 50.00 |
| Good, 120/150 | 47.00 @ 50.00 |

| LAMB: | |
|------------------|---------------|
| Ch. & pr., 30/45 | 52.00 @ 55.00 |
| Ch. & pr., 45/55 | 50.00 @ 54.00 |
| Good, all wts. | 48.00 @ 52.00 |

LOCALLY DRESSED

| | | |
|------------------------------|--------------|-------------------|
| Choice, | 120/150 | 50.00/54.00 |
| Good, | 60/90 | 48.00/52.00 |
| Good, | 90/120 | 47.00/50.00 |
| Good, | 120/150 | 47.00/50.00 |
| LAMB: | | |
| Ch. & pr., | 30/45 | 52.00/55.00 |
| Ch. & pr., | 45/55 | 50.00/54.00 |
| Good, all wts. | | 48.00/52.00 |
| LOCALLY DRESSED | | |
| STEER BEEF (lb.) Choice Good | | |
| Carc., | 5/700-44 | @ 47 1/2 @ 49 1/2 |
| Carc., | 7/800-43 1/2 | @ 46 1/4 @ 48 1/4 |
| Hinds, | 5/700 | -49/52 |
| Hinds, | 7/800 | -48/51 |
| Rounds, no | fat | -48/51 |
| Hip and | plum | 51/54 |
| Full loin, | untrim. | 47/52 |
| Short loin, | untrim. | 54/62 |
| Ribs (7 bone) | | -55/60 |
| Arm | chucks | -61/64 |
| Hip | | -34/38 |
| Short | plates | -19/21 |

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Feb. 5, 1958)

SKINNED HAMS

| F.F.A. or fresh | Frozen |
|-----------------|-------------------|
| 49@50 | 10/12 49 |
| 47 1/2@48 | 12/14 47 1/2 |
| 45 | 14/16 45 |
| 42 1/2 | 16/18 42 1/2 |
| 42 | 18/20 42 |
| 41 | 20/22 41 |
| 41 | 22/24 41 |
| 42 | 24/26 42n |
| 42 | 25/30 42n |
| 39 | 25/up, 2's in. 39 |

BELLIES

| F.F.A. or fresh | Frozen |
|----------------------|------------|
| 37n | 37n |
| 37 | 37 |
| 35 | 35 |
| 32 | 32 |
| 30@30½ | 30@30½ |
| 30 | 30 |
| 27½ | 27½ |
| Gr. Am. froz., fresh | D.S. clear |
| 23½n | 23½n |
| 23½ | 23½ |
| 22½ | 22½ |
| 21 | 20b |
| 19½ | 20b |
| 19n | 19½ |

PICNICS

| F.F.A. or fresh | | Frozen |
|-----------------|-------|----------|
| 28 | 4/6 | 28 |
| 26 1/2 | 6/8 | 26 1/2 |
| 25 1/2 @ 26n | 8/10 | 25 1/2 n |
| 25 1/2 @ 26n | 10/12 | 25 1/2 n |

FAT BACKS

| Frozen or fresh | Cured |
|------------------------|-------|
| 9n 6/8 | 9½n |
| 9n 8/10 | 9% |
| 9n 10/12 | 10 |
| 9½n 12/14 | 10½ |
| 11½n 14/16 | 12½ |
| 15n 16/18 | 16n |
| 15n 18/20 | 16n |
| 15n 20/25 | 16n |

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JAN. 31, 1958

| Open | High | Low | Close |
|-------------|-------|-------|--------|
| Mar. 11.50 | 11.57 | 11.50 | 11.52a |
| May 11.52 | 11.57 | 11.52 | 11.55a |
| July 11.50 | 11.57 | 11.50 | 11.57a |
| Sept. 11.45 | 11.57 | 11.45 | 11.55 |
| Oct. 11.40 | 11.45 | 11.40 | 11.45b |

Sales: 1,360,000 lbs.
Open interest at close Thurs., Jan. 30: Mar. 329, May 376, July 149, Sept. 38, and Oct. two lots.

MONDAY, FEB. 3, 1958

| Mar. 11.55 | 11.55 | 11.52 | 11.52a |
|-------------|-------|--------|--------|
| May 11.60 | 11.60 | 11.52 | 11.52 |
| July 11.65 | 11.65 | 11.60 | 11.60 |
| Sept. 11.62 | 11.62 | 11.57 | 11.57 |
| Oct. | | 11.45n | |

Sales: 2,000,000 lbs.
Open interest at close Fri., Jan. 31: Mar. 327, May 382, July 149, Sept. 37, and Oct. three lots.

TUESDAY, FEB. 4, 1958

| Mar. 11.50 | 11.57 | 11.50 | 11.57 |
|-------------|-------|--------|--------|
| May 11.52 | 11.60 | 11.52 | 11.60 |
| July 11.55 | 11.62 | 11.55 | 11.62 |
| Sept. 11.60 | 11.62 | 11.60 | 11.62a |
| Oct. | | 11.45n | |

Sales: 1,520,000 lbs.
Open interest at close Mon., Feb. 3: Mar. 326, May 386, July 154, Sept. 39, and Oct. three lots.

WEDNESDAY, FEB. 5, 1958

| Mar. 11.60 | 11.72 | 11.60 | 11.72 |
|------------|-------|--------|-------|
| May 11.65 | 11.75 | 11.65 | 11.72 |
| July 11.67 | 11.75 | 11.67 | 11.75 |
| Sept. | | 11.75b | |
| Oct. 11.65 | 11.65 | 11.65 | 11.65 |

Sales: 2,320,000 lbs.
Open interest at close Tues., Feb. 4: Mar. 325, May 391, July 160, Sept. 40, and Oct. three lots.

THURSDAY, FEB. 6, 1958

| Mar. 11.70 | 11.72 | 11.62 | 11.67a |
|-------------|-------|--------|--------|
| May 11.75 | 11.75 | 11.67 | 11.70 |
| July 11.72 | 11.75 | 11.70 | 11.70b |
| Sept. 11.75 | 11.75 | 11.72 | 11.72b |
| Oct. | | 11.62a | |

Sales: 1,500,000 lbs.
Open interest at close Wed., Feb. 5: Mar. 328, May 397, July 164, Sept. 40, and Oct. three lots.

MARGINS ON LIGHTER HOGS IMPROVE

(Chicago costs, credits and realizations for Monday and Tuesday)

Hog cut-out margins changed unevenly this week, as results on the two lighterweights improved, while those on heavies retreated. The minus margins on heavies broadened, due mostly to markdowns on some lean cuts from such animals. Gains on the other two were narrow.

| | —180-220 lbs.— | —220-240 lbs.— | —240-270 lbs.— |
|-----------------------|----------------|---------------------|---------------------|
| | Value | Value | Value |
| | per cwt. alive | per cwt. fin. yield | per cwt. fin. yield |
| Lean cuts | \$13.43 | \$19.14 | \$12.58 |
| Fat cuts, lard | 5.94 | 8.51 | 5.81 |
| Ribs, trimmings, etc. | 2.43 | 3.50 | 2.25 |
| Cost of hogs | \$19.44 | \$19.49 | \$19.12 |
| Condemnation loss | 10 | 10 | 10 |
| Handling, overhead | 1.70 | 1.50 | 1.30 |
| TOTAL COST | 21.24 | 30.34 | 21.00 |
| TOTAL VALUE | 21.80 | 31.15 | 20.64 |
| Cutting margin | +\$.56 | +\$.81 | -\$.45 |
| Margin last week | +.47 | +.65 | -.60 |

PACIFIC COAST WHOLESALE PORK PRICES

| | Los Angeles Feb. 4 | San Francisco Feb. 4 | No. Portland Feb. 4 |
|--|--------------------|----------------------|---------------------|
| FRESH PORK (Carcass) (Packer style) | | | |
| 80-120 lbs., U.S. No. 1-3. | None quoted | \$34.00@36.00 | None quoted |
| 120-180 lbs., U.S. No. 1-3. | \$33.00@34.50 | 32.00@34.00 | \$32.00@33.00 |
| FRESH PORK CUTS, No. 1: | | | |
| LOINS: | | | |
| 8-10 lbs. | 48.00@53.00 | 50.00@52.00 | 47.00@51.00 |
| 10-12 lbs. | 48.00@53.00 | 50.00@54.00 | 48.00@51.00 |
| 12-16 lbs. | 48.00@53.00 | 52.00@54.00 | 54.00@57.00 |
| PICNICS: | | | |
| (Smoked) | | | |
| 4-8 lbs. | 34.00@39.00 | 36.00@40.00 | 37.00@40.00 |
| HAMS: | | | |
| 12-18 lbs. | 52.00@57.00 | 56.00@60.00 | 52.00@55.00 |
| 16-18 lbs. | 51.00@57.00 | 54.00@58.00 | 52.00@54.00 |
| BACON "Dry" Cure, No. 1: | | | |
| 6-8 lbs. | 48.00@60.00 | 58.00@62.00 | 52.00@55.00 |
| 8-10 lbs. | 47.00@54.00 | 56.00@60.00 | 51.00@54.00 |
| 10-12 lbs. | 46.00@52.00 | 52.00@58.00 | 48.00@52.00 |
| LARD, Refined: | | | |
| 1-lb. cartons | 17.50@19.75 | 20.00@21.00 | 17.00@19.00 |
| 50-lb. cartons & cans. | 15.00@19.25 | 18.00@20.00 | None quoted |
| Tierces | 14.75@18.75 | None quoted | 14.00@17.00 |

N. Y. FRESH PORK CUTS

February 4, 1958

| | City Box lots, cwt. |
|-----------------------|---------------------|
| Pork loins, 8/12 | \$46.00@52.00 |
| Pork loins, 12/16 | 45.00@52.00 |
| Hams, sknd., 10/14 | 51.00@54.00 |
| Boston butts, 4/8 | 39.00@45.00 |
| Regular picnics, 4/8 | 29.00@32.00 |
| Spareribs, 3/down | 46.00@50.00 |
| (L.C.I. prices, cwt.) | Western |
| Pork loins, 8/12 | 45.00@50.00 |
| Pork loins, 12/14 | 45.00@49.00 |
| Hams, sknd., 10/14 | 50.00@54.00 |
| Boston butts, 4/8 | 37.00@41.00 |
| Picnics, 4/8 | 28.00@32.00 |
| Spareribs, 3/down | 44.00@48.00 |

N. Y. DRESSED HOGS

February 4, 1958

| | (Heads on, leaf fat in) |
|-----------------|-------------------------|
| 50 to 75 lbs. | \$31.00@34.00 |
| 75 to 100 lbs. | 31.00@34.00 |
| 100 to 125 lbs. | 31.00@34.00 |
| 125 to 150 lbs. | 31.00@34.00 |

CHGO. WHOLESALE SMOKED MEATS

February 4, 1958

| | |
|--|--------|
| Hams, skinned, 14/16 lbs., (Av.) wrapped | 51 1/2 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped | 52 1/2 |
| Hams, skinned, 16/18 lbs., wrapped | 51 1/2 |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped | 52 1/2 |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped | 50 |
| Bacon, fancy sq. cut seedless, 12/14 lbs., wrapped | 47 |
| Bacon, No. 1 sliced 1-lb. heat seal, self-service pkg. | 60 |

PHILA. FRESH PORK

February 4, 1958

| | WESTERN DRESSED (L.C.I. lb.) |
|------------------------|------------------------------|
| Reg. loins, 8/12 | 45 @47 |
| Reg. loins, 12/16 | 44 @46 |
| Boston butts, 4/8 | 40 @42 |
| Spareribs, 3/down | 46 @48 |
| LOCALLY DRESSED | |
| Pork loins, 8/12 | 48 @53 |
| Pork loins, 12/16 | 46 @51 |
| Bellies, 10/12 | 35 @38 |
| Spareribs, 3/down | 45 @49 |
| Spareribs, 3/5 | 38 @40 |
| Skinned hams, 10/12 | 52 @57 |
| Skinned hams, 12/14 | 50 @55 |
| Picnics, 4/8 | 31 @36 |
| Boston butts, 4/8 | 39 @44 |

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Feb. 1, 1958 was 17.6, the U. S. Department of Agriculture has reported. This ratio compared with the 17.9 ratio for the preceding week and 13.9 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.095, \$1.101 and \$1.315 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, February 5, 1958

BLOOD

Unground, per unit of ammonia, bulk 6.50n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:
Low test 6.75n
Med test 6.75n
High test 6.50n

PACKINGHOUSE FEEDS

| | |
|-----------------------------------|---------------|
| | Carlots, ton |
| 50% meat, bone scraps, bagged..\$ | 77.50@ 82.50 |
| 50% meat, bone scraps, bulk... | 75.00@ 77.50 |
| 60% digester tankage, bagged... | 85.00@ 85.50 |
| 60% digester tankage, bulk | 82.50@ 85.50 |
| 80% blood meal, bagged | 112.50@125.00 |
| Steam bone meal, bagged | |
| (specially prepared) | 85.00 |
| 60% steam bone meal, bagged... | 75.00@ 80.00 |

FERTILIZER MATERIALS

Feather tankage, ground
per unit ammonia *4.75@5.00
Hoof meal, per unit ammonia *5.75@6.25

DRY RENDERED TANKAGE

Low test, per unit prot. 1.40n
Med. test, per unit prot. 1.40n
High test, per unit prot. 1.35n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 33.00
Cattle jaws, feet (non-gel.), ton...12.00@16.00
Trim bone, ton15.00@20.00
Pigskin (gelatine), cwt. 6.50
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coil dried, per ton *40.00
Summer coil dried, per ton *25.00@30.00
Cattle switches, per piece 3@4
Winter processed (Nov.-March)
gray, lb. 9n
Summer processed (April-Oct.)
gray, lb. 5@6a

*Delivered, f.c.a.f. East, n—nominal, a—asked.

TALLOWs and GREASES

Wednesday, February 5, 1958.

Additional tanks of bleachable fancy tallow traded late last week at 7½c, c.a.f. Chicago. A few tanks also sold at 8c, c.a.f. New York, with bids of 8½c in the market on hard body material. Choice white grease, all hog, traded at 8½c, c.a.f. Avondale, La., and was offered at 8½c, c.a.f. East. Yellow grease was bid at 7¼c, c.a.f. Avondale, and was offered at 6½c, c.a.f. Chicago.

On Friday, buying inquiry on bleachable fancy tallow was reported at 7½c, c.a.f. Chicago, which was held fractionally higher. Special tallow and B-white grease were offered at 7c, also c.a.f. Chicago, with bids at 6½c. Bleachable fancy tallow was bid at 7¼c, c.a.f. Avondale, and at 8c, c.a.f. New York.

Original fancy tallow was bid at 8½c, c.a.f. New York, on Monday of the new week, with some product offered at 8½@8½c. The same material had buying interest at 8c, c.a.f. Avondale. A few tanks of yellow

grease sold at 6¼c, c.a.f. Chicago.

On Tuesday, a few tanks of bleachable fancy tallow sold at 7½c, c.a.f. Chicago. The same material was bid at 7½@8c, c.a.f. New York, product considered, with offers at 8c on regular production, and at 8½c on hard body material. Choice white grease, all hog, was bid at 8¼c, c.a.f. East, but was held at 8½c, with indications that an 8½c bid would have brought out some material. The same was bid at 8½c, c.a.f. Avondale. Bleachable fancy tallow was bid at 7¼c that delivery point. Yellow grease was bid at 6½c, c.a.f. Chicago, and was offered at 6¼c, f.o.b. Chicago. Yellow grease was also bid at 7¼c, c.a.f. Avondale, and at 7½c, c.a.f. New York.

Special tallow was bid at 7½@7½c, c.a.f. Avondale, and at 7½c, c.a.f. New York. The same was bid at 6½c, c.a.f. Chicago. Edible tallow was available at 10½c, Chicago, and was bid at 10¼@10½c, and product considered. A couple of tanks of edible tallow traded at 9¼c, f.o.b. River point. Original fancy tallow was bid at 8½c, c.a.f. New York, but was

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HIDES AND SKINS

held at 8½c for that price zone.

The inedible tallow and grease market at midweek displayed a firmer undertone. Product was sought on a c.a.f. Chicago basis, and for delivery to eastern and gulf destinations at steady to fractionally higher prices. Bleachable fancy tallow traded at 7½c, special tallow at 7c, and No. 1 tallow at 6¾c, all c.a.f. Chicago. Choice white grease, all hog, sold at 7½c, c.a.f. Chicago.

Bleachable fancy tallow, regular production, sold at 8c, c.a.f. East, and buying interest was apparent on hard body material at ¼c higher. Choice white grease, all hog, was bid at 8½c, c.a.f. New York, but was held at 8½c. The same material was bid at 8½c, c.a.f. Avondale. Original fancy tallow was bid at 8¼c, c.a.f. New York, and was held at 8½c.

TALLOW: Wednesday's quotations: edible tallow, 10½c, Chicago basis, and 9¼c, f.o.b. River; original fancy tallow, 7¼c; bleachable fancy tallow, 7½c; prime tallow, 7¼c; special tallow, 7c; No. 1 tallow, 6¾c; and No. 2 tallow, 6¼c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 7½c, and the all hog at 7½c, Chicago; B-white grease, 7c; yellow grease, 6¾c; house grease, 6½c; and brown grease, 6¼c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Feb. 5, 1958
Dried blood was quoted today at \$5.50 per unit of ammonia. Low test wet rendered tankage was listed at \$5.50 @ \$5.75 nominal per unit of ammonia and dry rendered tankage was priced at \$1.15 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 31, 1958

| | Open | High | Low | Close | Prev. close |
|------------|--------|-------|-------|--------|-------------|
| Mar. | 16.80 | 16.87 | 16.78 | 16.80 | 16.80 |
| May | 16.55 | 16.67 | 16.55 | 16.59 | 16.53 |
| July | 16.18b | 16.40 | 16.25 | 16.28b | 16.25 |
| Sept. | 15.20b | 15.41 | 15.35 | 15.36 | 15.25b |
| Oct. | 14.95b | 15.04 | 15.00 | 15.00 | 14.98b |
| Dec. | 14.78b | | | 14.75b | 14.75b |

Sales: 135 lots.

MONDAY, FEB. 3, 1958

| | Open | High | Low | Close | Prev. close |
|------------|--------|-------|-------|--------|-------------|
| Mar. | 16.80 | 16.80 | 16.72 | 16.75 | 16.80 |
| May | 16.60 | 16.69 | 16.53 | 16.54b | 16.59 |
| July | 16.35b | 16.37 | 16.25 | 16.22b | 16.28b |
| Sept. | 15.40b | 15.46 | 15.44 | 15.45 | 15.36 |
| Oct. | 15.18a | | | 14.96a | 15.00 |
| Dec. | 14.75b | | | 14.75b | 14.75b |

Sales: 207 lots.

TUESDAY, FEB. 4, 1958

| | Open | High | Low | Close | Prev. close |
|------------|--------|-------|-------|--------|-------------|
| Mar. | 16.72 | 16.94 | 16.72 | 16.94 | 16.75 |
| May | 16.54 | 16.70 | 16.52 | 16.70 | 16.54b |
| July | 16.23 | 16.40 | 16.22 | 16.40 | 16.22b |
| Sept. | 15.42b | 15.54 | 15.50 | 15.49b | 15.45 |
| Oct. | 14.85b | | | 15.02b | 14.96b |
| Dec. | 14.78b | | | 14.85b | 14.75b |

Sales: 160 lots.

WEDNESDAY, FEB. 5, 1958

| | Open | High | Low | Close | Prev. close |
|------------|--------|-------|-------|--------|-------------|
| Mar. | 16.98 | 17.05 | 16.96 | 17.04 | 16.70 |
| May | 16.98 | 16.82 | 16.75 | 16.77 | 16.70 |
| July | 16.47 | 16.54 | 16.46 | 16.47b | 16.40 |
| Sept. | 15.60 | 15.60 | 15.56 | 15.56b | 15.49b |
| Oct. | 15.00b | 15.00 | 15.00 | 15.02b | 15.02b |
| Dec. | 14.80b | | | 14.80b | 14.85b |

Sales: 267 lots.

Most selections of big packer hides gain in active trading on Tuesday and Wednesday—Small packer and country hides reflect higher trend in big packer stock—Calfskins and kipskins steady in light trading—Lower grade sheepskins attract wider interest at steady prices

CHICAGO

PACKER HIDES: Trading became active on Tuesday and Wednesday, following several days of quiet. An estimated 50,000 pieces sold during the two days. A strong upward price trend started on Tuesday, when native bulls sold ½c higher at 7½c. Wednesday's trading, all at prices ½ higher, included heavy native steers at 9c for Rivers and 9½c for Chicago product. Butt-brands and Colorados sold ½c higher at 7½c and 7c, respectively. Heavy native cows sold at 11c on Rivers and 11½c on Chicagos. Light native steers sold steady at 16@16½c.

SMALL PACKER AND COUNTRY HIDES: Rising prices in the big packer market brought a similar trend in small packer hides. The 60-lb. average was quoted at 9c nominal, and the 50-lb. continued to be quoted at 12c nominal. Calfskins, all weights, were quoted at 27c nominal, as were kipskins, all weights, at 24@25c.

CALFSKINS AND KIPSKINS: Northern calfskins sold at steady levels in a slow market. The 10/15's were quoted at 41½c nominal, and the 10/down's at 37½c nominal. Northern kipskins sold in a sudden

spurt of trading Wednesday, the 15/25's at 35c, while the 25/30's were quoted nominally at 33c.

SHEEPSKINS: The market was active and greater interest was shown in the lower grades, although the finer mouton type skins continued in good demand on the limited supplies available. No. 1 shearlings sold at 1.75@3.00. No. 2's sold at 1.35@1.75, and No. 3's at .65@.90. Fall clips ranged from 2.35@3.50, and dry pelts at .21@.22 nominal.

CHICAGO HIDE QUOTATIONS

| PACKER HIDES | | Cor. date |
|--|-----------|-----------|
| Wednesday, Feb. 5, 1958 | | 1957 |
| Lgt. native steers | 16 @ 16½ | 15½ |
| Hvy. nat. steers | 9 @ 9½ | 9 |
| Ex. lgt. nat. steers | 19n | 18 |
| Butt-brand. steers | 7½ | 7½ |
| Colorado steers | 7 | 7 |
| Hvy. Texas steers | 1n | 8 |
| Light Texas steers | 12n | 11 |
| Ex. lgt. Texas steers | 16n | 13n |
| Heavy native cows | 11 @ 11½ | 9½ |
| Light nat. cows | 14½ @ 17n | 14½ @ 15½ |
| Branded cows | 9 @ 10n | 8 |
| Native bulls | 7½ | 7 @ 8n |
| Branded bulls | 6½n | 7n |
| Calfskins: | | |
| Northern, 10/15 lbs. | 41½n | 45 @ 47½ |
| 10 lbs./down | 37½n | 37½ |
| Kips, Northern native, 15/25 lbs. | 35 | 28 |

SMALL PACKER HIDES

| STEERS AND COWS: | | |
|----------------------|-----|------|
| 60 lbs. and over ... | 9n | 8n |
| 50 lbs. | 12n | 11½n |

SMALL PACKER SKINS

| | | |
|-------------------------|----------|---------|
| Calfskins, all wts. ... | 27n | 27 @ 28 |
| Kips, all wts. | 24 @ 25n | 19 @ 20 |

SHEEPSKINS

| | | |
|--------------------------|------------|-----------|
| Packer shearlings: | | |
| No. 1 | 1.75@3.00 | 2.00@2.25 |
| Dry Pelts | 21@22n | 26½ |
| Horsehides, untrim. | 7.75@8.25n | 9.00 |
| Horsehides, trim. | 7.25@7.75n | 8.00 |

N. Y. HIDE FUTURES

FRIDAY, Jan. 31, 1958

| | Open | High | Low | Close |
|-----------|--------|-------|-------|---------------|
| Apr. | 12.20b | 12.39 | 12.25 | 12.22b-28a |
| July | 12.65b | 12.80 | 12.60 | 12.65 |
| Oct. | 12.82b | | | 12.82b-13.00a |
| Jan. | 13.01b | | | 12.97b-13.30a |
| Apr. | | | | 13.02n |

Sales 20 lots.

MONDAY FEB. 3, 1958

| | | | | |
|-----------|--------|-------|-------|------------|
| Apr. | 12.15b | 12.41 | 12.40 | 12.35b-45a |
| July | 12.55b | 12.85 | 12.75 | 12.78b-83a |
| Oct. | 12.75b | | | 13.00b-23a |
| Jan. | 12.90b | | | 13.15b |
| Apr. | | | | 13.20b |

Sales: nine lots.

TUESDAY, FEB. 4, 1958

| | | | | |
|-----------|----------|-------|-------|------------|
| Apr. | 12.30b | 12.40 | 12.37 | 12.38b-45a |
| July | 12.82-84 | 12.84 | 12.76 | 12.78b-85a |
| Oct. | 13.00b | | | 13.00b-10n |
| Jan. | 13.15b | | | 13.15b-35a |
| Apr. | | | | 13.20n |

Sales: 18 lots.

WEDNESDAY, FEB. 5, 1958

| | | | | |
|-----------|--------|-------|-------|------------|
| Apr. | 12.37b | 12.51 | 12.47 | 12.51 |
| July | 12.75b | 12.94 | 12.80 | 12.94 |
| Oct. | 12.95b | | | 13.15b-30a |
| Jan. | 13.15b | | | 13.30b-55a |
| Apr. | | | | 13.35n |

Sales: 28 lots.

THURSDAY, FEB. 6, 1958

| | | | | |
|-----------|--------|-------|-------|------------|
| Apr. | 12.46b | 12.61 | 12.59 | 12.50b-62a |
| July | 12.90b | 13.01 | 12.94 | 12.90b-98a |
| Oct. | 13.20 | 13.20 | 13.20 | 13.10b-25a |
| Jan. | 13.30b | | | 13.25b-55a |
| Apr. | | | | 13.30n |

Sales: 23 lots.

VEGETABLE OILS

Wednesday, February 5, 1958

| | |
|--|------------|
| Crude cottonseed oil, f.o.b. | 14½n |
| Valley | 14½n |
| Southeast | 14½n |
| Texas | 14½ @ 14½n |
| Corn oil in tanks, f.o.b. mills | 15½b |
| Soybean oil, f.o.b. Decatur | 11½b |
| Peanut oil, f.o.b. mills | 17½n |
| Coconut oil, f.o.b. Pacific Coast | 13½n |
| Cottonseed foots: | |
| Midwest and West Coast | 1½ @ 2 |
| East | 1½ @ 2 |

OLEOMARGARINE

Wednesday, February 5, 1958

| | |
|--|---------|
| White dom. vegetable (30-lb. cartons) | 27 |
| Yellow quarters (30-lb. cartons) | 28 |
| Milk churned pastry (30-lb. cartons) | 26 @ 27 |
| Water churned pastry (30-lb. cartons) | 25 @ 26 |
| Bakers drums, ton lots | 22½ |

OLEO OILS

Wednesday, February 5, 1958

| | |
|--|-----|
| Prime oleo stearine (slack barrels) .. | 12½ |
| Extra oleo oil (drums) | 17½ |
| Prime oleo oil (drums) | 17 |

n—nominal. a—asked. b—bid. pd—paid.

LIVESTOCK MARKETS...Weekly Review

Canadian Swine Production Expected to Rise This Year

Canadian sow farrowings from December 1957 through May 1958 are expected to number about 610,000, or 23 per cent above the 496,000 in the same period a year earlier, according to the Dominion Bureau of Statistics. The largest increase is expected in Western Canada, which looks for a rise of 27 per cent.

Eastern Canadian hog farrowings are expected to average 19 per cent above a year earlier. The greatest numerical increase is expected in Alberta, where farrowings are expected to rise from 125,000 to 155,000 head.

The increase is a result of low production and favorable hog prices in 1957. The average hog-barley ratio at Winnipeg stood at 25.5 during 1957, the highest since 1939.

Hog slaughter will be heavy during the first part of 1958, and Canadian exports of pork to the United States are expected to increase as Canadian prices fall in relation to U. S. prices.

Colorado Auction Sales Gain

The 38 licensed livestock auction markets in Colorado sold a total of 815,095 head of livestock in 1957, it was revealed by the office of the Colorado Livestock Auction Association. Of this number, 621,829 head were cattle, 97,179 head were sheep, 88,153 head were hogs and 7,934 head were horses. The total number sold represents a substantial gain over the previous year.

INTERIOR-IOWA, MINN.

Total receipts of hogs and sheep at interior markets in Iowa, S. Minn.:

| | Hogs | Sheep |
|-----------|------------|-----------|
| Year 1957 | 16,049,000 | 1,347,000 |
| Year 1956 | 17,076,000 | 1,439,400 |

SALABLE LIVESTOCK AT 12 MARKETS

| | —Years— | |
|---------------|-----------|-----------|
| | 1957 | 1956 |
| Chicago | 2,365,697 | 2,319,750 |
| Cincinnati | 226,750 | 240,382 |
| Denver | 637,170 | 800,702 |
| Fort Worth | 457,940 | 690,292 |
| Indianapolis | 459,722 | 471,908 |
| Kansas City | 1,024,820 | 1,337,613 |
| Oklahoma City | 576,186 | 770,619 |
| Omaha | 1,901,606 | 2,130,714 |
| St. Joseph | 701,488 | 801,419 |
| St. Louis NSY | 980,053 | 1,025,354 |
| Sioux City | 1,301,374 | 1,323,434 |
| S. St. Paul | 1,156,913 | 1,191,808 |

Grand totals 11,789,719 13,103,395

CATTLE

| | —Years— | |
|---------------|---------|---------|
| | 1957 | 1956 |
| Chicago | 64,478 | 97,699 |
| Cincinnati | 50,238 | 57,900 |
| Denver | 53,902 | 75,901 |
| Fort Worth | 126,702 | 168,374 |
| Indianapolis | 50,691 | 61,372 |
| Kansas City | 91,371 | 130,558 |
| Oklahoma City | 84,184 | 110,502 |
| Omaha | 73,756 | 107,150 |
| St. Joseph | 44,856 | 67,063 |
| St. Louis NSY | 206,333 | 242,187 |
| Sioux City | 108,278 | 120,182 |
| S. St. Paul | 486,070 | 536,664 |

Grand totals 1,439,959 1,775,552

HOGS

| | —Years— | |
|---------------|-----------|-----------|
| | 1957 | 1956 |
| Chicago | 2,028,739 | 2,416,102 |
| Cincinnati | 699,757 | 811,716 |
| Denver | 124,854 | 151,897 |
| Fort Worth | 131,254 | 174,379 |
| Indianapolis | 2,284,633 | 2,617,236 |
| Kansas City | 734,210 | 670,427 |
| Oklahoma City | 151,853 | 213,055 |
| Omaha | 1,681,987 | 2,074,754 |
| St. Joseph | 1,233,465 | 1,431,058 |
| St. Louis NSY | 3,138,974 | 3,241,733 |
| Sioux City | 1,367,819 | 1,610,113 |
| S. St. Paul | 2,554,889 | 2,914,787 |

Grand totals 16,112,494 18,336,257

SHEEP

| | —Years— | |
|---------------|---------|---------|
| | 1957 | 1956 |
| Chicago | 397,218 | 454,772 |
| Cincinnati | 69,080 | 71,367 |
| Denver | 865,369 | 958,180 |
| Fort Worth | 658,123 | 876,911 |
| Indianapolis | 191,944 | 180,246 |
| Kansas City | 359,177 | 399,771 |
| Oklahoma City | 109,402 | 125,138 |
| Omaha | 642,585 | 598,563 |
| St. Joseph | 272,209 | 285,709 |
| St. Louis NSY | 287,431 | 311,954 |
| Sioux City | 333,911 | 371,623 |
| S. St. Paul | 491,108 | 563,356 |

Grand totals 4,677,557 5,197,590

LIVESTOCK CARLOADINGS

A total of 5,816 railroad cars was loaded with livestock in the week ended Jan. 18, the Association of American Railroads has reported. This was 953 fewer cars than were loaded in the same week of 1957 and 3,007 less than two years earlier.

Livestock Auction Marts Get National Certified Status

The livestock market council of the American National Livestock Auction Association has issued its 1958 list of "Nationally Certified" livestock auction markets, organization headquarters announced.

"Nationally Certified" status is granted and a certificate issued to those livestock auction markets conducting their market operations in compliance with a strict code of business standards for the past year. All certificates are reviewed yearly to determine the good standing of the markets certified.

The ANLAA is the national trade association of the livestock auction market industry comprising approximately 2,350 independent markets throughout the country. The livestock market council is composed of 15 outstanding market owners charged with the responsibility of enforcing the code of business standards.

STOCKER-FEEDER MOVEMENT

Stocker and feeder livestock received in nine Corn Belt states in December, 12 months, 1957-56:

CATTLE AND CALVES

| | —December— | |
|-------------------|------------|-----------|
| | 1957 | 1956 |
| Public stockyards | 297,868 | 175,230 |
| Direct | 310,364 | 188,207 |
| Totals | 608,232 | 363,437 |
| July-Dec. | 4,197,286 | 3,779,540 |
| Jan.-Dec. | 5,440,648 | 5,020,899 |

SHEEP AND LAMBS

| | —December— | |
|-------------------|------------|-----------|
| | 1957 | 1956 |
| Public stockyards | 113,537 | 76,756 |
| Direct | 76,683 | 68,131 |
| Totals | 190,220 | 144,887 |
| July-Dec. | 2,205,076 | 2,404,622 |
| Jan.-Dec. | 3,056,335 | 3,173,530 |

Data in this report were obtained from state veterinarians. Under "Public stockyards" are included stockers and feeders bought at stockyard markets. Under "Direct" are included stock coming from points other than public stockyards, some of which are inspected and fed at public stockyards en route.



Carlots
DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

Barrel Lots

GEO. S. HESS R. Q. (PETE) LINE

INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY

TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS
INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 1, 1958, as reported to The National Provisioner:

CHICAGO

Armour, 11,129 hogs; shippers, 10,927 hogs; and others, 18,377 hogs.
Totals: 22,125 cattle, 472 calves, 40,433 hogs and 4,689 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour... 2,364 319 2,050 1,583
Swift... 1,966 410 4,760 2,184
Wilson... 1,426 ... 3,381 ...
Butchers... 5,538 13 1,812 ...
Others... 428 ... 2,751 ...
Totals... 11,722 742 14,754 3,707

OMAHA

Cattle Calves Hogs Sheep
Armour... 4,872 6,813 1,620 ...
Cadbury... 2,770 5,573 2,072 ...
Swift... 3,836 6,190 5,195 ...
Wilson... 2,767 4,746 1,794 ...
Neb. Beef... 628
Am. Stores... 1,208
Cornhusker... 881
O'Neill... 881
R. & C... 713
Gr. Omaha... 419
Rothschild... 1,283
Both... 799
Kings... 980
Omaha... 586
Union... 730
Others... 678 7,117 ...
Totals... 24,390 30,448 11,281

N. S. YARDS

Cattle Calves Hogs Sheep
Armour... 1,871 593 10,253 1,605
Swift... 2,106 925 11,656 1,086
Hamer... 1,084 ... 4,726 ...
Hill... ... 2,007 ...
Krey... ... 3,586 ...
Totals... 5,061 1,518 32,208 3,591

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift... 2,965 261 11,101 2,922
Armour... 2,634 127 8,584 1,020
Others... 4,726 17 1,668 682
Totals* 11,325 405 21,353 4,624
*Do not include 742 cattle, 39 calves, 1,816 hogs and 2,315 sheep direct to packers.

SIoux CITY

Cattle Calves Hogs Sheep
Armour... 2,258 ... 5,573 1,827
Swift... 2,103 ... 4,812 1,870
S.C. Dr. Beef... 4,337
Pork... ... 5,111 ...
Raskin... 619
Butchers... 182 1 ...
Others... 6,055 1 14,184 743
Totals... 15,554 2 29,680 4,440

WICHITA

Cattle Calves Hogs Sheep
Cadbury... 859 108 1,876 ...
Dean... 94
Snowflower... 49
Dold... 107 ... 494 ...
Armour... 119 972
Excel... 832 933
Swift... 87 643
Others... 1,298
Totals... 3,358 108 2,457 1,739

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour... 884 8 154 515
Wilson... 1,485 104 850 1,145
Others... 2,219 14 1,517 ...
Totals* 4,588 126 2,521 1,060
*Do not include 715 cattle, 122 calves, 7,731 hogs and 976 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Cadbury... ... 211 ...
Swift... 136
Wilson... 22
Atlas... 669
Comm'l... 550
Gr. West... 421
Goldring... 345
Cuffed... 327 ... 453 ...
Quality... 275
Others... 1,373 119 534 ...
Totals... 4,686 119 1,193 ...

DENVER

Cattle Calves Hogs Sheep
Armour... 162 ... 1,622
Swift... 785 53 3,720 4,519
Cadbury... 766 37 4,400 53
Wilson... 631 5,150
Others... 12,232 61 1,556 559
Totals... 14,576 151 9,676 11,905

ST. PAUL

Cattle Calves Hogs Sheep
Armour... 5,103 1,935 17,604 2,022
Bartusch... 1,288
Rifkin... 815
Superior... 2,069
Swift... 4,127 2,675 28,486 3,126
Others... 3,303 4,954 7,420 561
Totals... 16,705 9,564 53,510 5,709

FORT WORTH

Cattle Calves Hogs Sheep
Armour... 655 483 1,189 1,436
Swift... 949 503 836 1,578
Rosenthal... 155 3 26 65
Totals... 1,759 989 2,051 3,079

MILWAUKEE

Cattle Calves Hogs Sheep
Packers... 1,624 3,981 3,831 1,032
Butchers... 3,268 1,749 241 198
Totals... 4,892 5,730 4,072 1,230

TOTAL PACKER PURCHASES

| | Week ended Feb. 1 | Prev. week | 1957 |
|--------|-------------------|------------|---------|
| Cattle | 140,731 | 133,578 | 196,740 |
| Hogs | 244,356 | 249,587 | 263,203 |
| Sheep | 57,714 | 74,462 | 77,173 |

CORN BELT DIRECT TRADING

Des Moines, Feb. 5—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:
180/200 lbs. \$18.10@20.00
200/220 lbs. 19.10@20.15
220/240 lbs. 18.70@19.95
240/270 lbs. 18.10@19.55
270/300 lbs. 17.25@18.90
Sows, U.S. No. 1-3:
270/330 lbs. 17.00@18.25
330/400 lbs. 16.35@17.75
400/550 lbs. 14.85@16.90

Corn Belt hog receipts, as reported by the USDA.

| | This week | Last week | Last year |
|---------|-----------|-----------|-----------|
| Jan. 30 | 47,500 | 58,000 | 75,500 |
| Jan. 31 | 34,500 | 30,000 | 48,000 |
| Feb. 1 | 27,000 | 25,500 | 30,000 |
| Feb. 3 | 64,500 | 77,000 | 79,000 |
| Feb. 4 | 66,000 | 50,000 | 61,000 |
| Feb. 5 | 60,000 | 67,000 | 53,000 |

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices in Indianapolis on Wednesday, Feb. 5 were as follows:

CATTLE: Cwt.
Steers, choice \$25.00@26.50
Steers, gd. & ch. 22.50@26.00
Heifers, gd. & ch. 22.50@25.00
Cows, util. & com'l. 16.00@18.00
Cows, can. & cut. 12.50@16.00
Bulls, util. & com'l. 19.00@21.50
Bulls, can. & cut. 17.00@19.00
VEALERS:
Choice & prime None quoted
Good & choice 27.00@34.00
Calves, stand. & gd. 17.00@23.00
HOGS, U.S. No. 1-3:
140/160 lbs. 18.00@17.50
160/180 lbs. 17.50@19.75
180/200 lbs. 19.75@20.35
200/220 lbs. 19.75@20.50
220/240 lbs. 19.75@20.35
240/270 lbs. 19.25@20.00
270/300 lbs. 18.75@19.25
Sows, U.S. No. 1-3:
180/330 lbs. 17.75@18.50
330/450 lbs. 17.25@18.00
LAMBS:
Good & choice 20.00@23.50
Utility & gd. 18.00@21.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Feb. 1, 1958 (totals compared) was reported by the U. S. Department of Agriculture as follows:

| | Cattle | Calves | Hogs | Sheep & Lambs |
|--|---------|--------|-----------|---------------|
| Boston, New York City Area ¹ | 13,173 | 8,865 | 54,283 | 88,223 |
| Baltimore, Philadelphia | 8,559 | 1,328 | 30,512 | 4,039 |
| Cin., Cleve., Detroit, Indpls. | 18,730 | 7,108 | 110,750 | 12,261 |
| Chicago Area | 24,046 | 8,461 | 40,441 | 3,767 |
| St. Paul-Wis. Areas ² | 27,428 | 24,959 | 107,512 | 14,544 |
| St. Louis Area ³ | 12,006 | 3,007 | 70,892 | 4,765 |
| Sioux City-So. Dak. Area ⁴ | 15,940 | 2,102 | 43,624 | 13,132 |
| Omaha Areas ⁵ | 30,954 | 454 | 74,033 | 18,763 |
| Kansas City | 12,902 | 1,303 | 28,759 | 6,859 |
| Iowa-So. Minnesota ⁶ | 26,246 | 14,221 | 234,632 | 29,629 |
| Louisville, Evansville, Nashville, Memphis | 9,797 | 6,138 | 54,008 | ... |
| Georgia-Alabama Area ⁷ | 5,695 | 2,330 | 30,857 | ... |
| St. Joseph, Wichita, Okla. City | 17,439 | 7,139 | 43,624 | 7,919 |
| Ft. Worth, Dallas, San Antonio | 10,237 | 4,637 | 21,006 | 8,583 |
| Denver, Ogden, Salt Lake City | 14,599 | 474 | 15,258 | 18,296 |
| Los Angeles, San Fran. Areas ⁸ | 20,713 | 3,151 | 24,755 | 23,326 |
| Portland, Seattle Spokane | 5,482 | 246 | 13,947 | 3,121 |
| Grand totals | 273,906 | 88,784 | 1,023,230 | 203,230 |
| Totals same week 1957 | 316,083 | 99,187 | 1,018,213 | 240,657 |

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs, and lambs at 11 leading markets in Canada during the week ended Jan. 25 compared with the same week in 1957 was reported to the Provisioner by the Canadian Department of Agriculture as follows:

| Stockyards | GOOD STEERS | | VEAL CALVES | | HOGS* | | LAMBS | |
|------------|-------------|---------|-------------|---------|---------|---------|---------|---------|
| | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 | 1958 | 1957 |
| Toronto | \$20.75 | \$19.50 | \$30.72 | \$27.41 | \$27.56 | \$31.12 | \$24.19 | \$23.00 |
| Montreal | 20.15 | 19.00 | 27.15 | 26.30 | 27.70 | 31.00 | 18.20 | 18.00 |
| Winnipeg | 20.00 | 17.52 | 32.05 | 22.64 | 24.50 | 28.75 | 20.21 | 19.50 |
| Calgary | 20.50 | 17.12 | 22.00 | 17.55 | 23.89 | 27.02 | 20.05 | 18.48 |
| Edmonton | 19.10 | 16.70 | 25.50 | 22.00 | 24.65 | 27.35 | 20.40 | 19.80 |
| Lethbridge | 20.00 | 16.75 | 21.00 | 17.50 | 24.00 | 26.75 | 19.75 | 18.75 |
| Pr. Albert | 19.00 | 16.35 | 24.00 | 21.00 | 23.00 | 26.80 | 17.00 | 17.50 |
| Moose Jaw | 18.30 | 16.50 | 20.00 | 17.50 | 23.00 | 26.85 | 16.75 | ... |
| Saskatoon | 19.20 | 16.75 | 25.50 | 24.50 | 23.25 | 27.00 | 19.90 | 17.75 |
| Regina | 18.00 | 16.65 | 25.75 | 21.00 | 23.25 | 27.00 | 17.00 | ... |
| Vancouver | 19.25 | ... | 25.85 | 22.20 | 25.75 | ... | ... | ... |

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended January 31:

| | Cattle | Calves | Hogs |
|------------------------------|--------|--------|--------|
| Week ended January 31 | 2,188 | 943 | 16,182 |
| Week previous (five days) | 3,054 | 1,074 | 17,496 |
| Corresponding week last year | 2,504 | 800 | 21,494 |

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Feb. 5 were as follows:

CATTLE: Cwt.
Steers, choice \$25.00@26.25
Steers, gd. & ch. 22.50@25.75
Heifers, gd. & ch. 22.50@25.25
Cows, util. & com'l. 15.25@18.00
Cows, can. & cut. 12.00@15.50
Bulls, util. & com'l. 18.00@19.25
VEALERS:
Good & choice 24.00@28.00
Calves, stand. & ch. 21.00@24.00
HOGS, U.S. No. 1-3:
180/200 lbs. 19.75@20.25
200/220 lbs. 19.75@20.50
220/240 lbs. 19.75@20.50
240/270 lbs. 19.25@20.00
Sows, U.S. No. 1-3:
270/360 lbs. 18.00@18.50
360/450 lbs. 17.25@18.00
LAMBS:
Choice & prime 22.50@23.25
Utility & good 21.50@22.50

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Feb. 5 were as follows:

CATTLE: Cwt.
Steers, prime \$28.50@30.50
Steers, choice 25.00@28.75
Steers, good 21.00@25.50
Heifers, choice 24.00@26.75
Heifers, good 20.50@24.00
Cows, util. & com'l. 15.75@18.00
Cows, can. & cut. 13.50@15.75
Bulls, util. & com'l. 18.50@20.50
Bulls, cutter 17.50@18.50
HOGS, U.S. No. 1-3:
180/200 lbs. 19.50@20.35
200/220 lbs. 19.75@20.50
220/240 lbs. 19.50@20.50
240/270 lbs. 19.00@20.00
Sows, U.S. No. 1-3:
270/360 lbs. 18.00@18.25
360/450 lbs. 17.25@18.00
LAMBS:
Choice & prime None quoted
Good & choice 21.00@24.00

ETS
uesday,
arketing

St. Paul

None qtd.
18.50-18.75
18.75-19.75
19.50-20.75
19.75-20.75
19.50-20.75
19.00-20.75
18.25-20.00
None qtd.
None qtd.

18.25-19.50

17.75-18.00
17.75-18.00
17.50-17.75
17.50-17.75
17.25-17.75
17.00-17.50
16.50-17.00

None qtd.

None qtd.
None qtd.
27.50-29.00
27.00-28.50

25.00-27.00
25.00-27.50
25.00-27.50
24.50-27.50

22.50-25.00
22.50-25.00
22.00-25.00

17.50-22.50

16.50-17.50

None qtd.
None qtd.

23.50-26.00
23.50-26.00

21.50-23.50
21.50-23.50

16.50-21.50

16.00-16.50

16.50-17.50

15.50-16.50

13.00-15.50

None qtd.

16.00-17.50
17.50-20.00
17.50-19.50

29.00-30.00
20.00-29.00

27.00-29.00
20.00-27.00

24.00-24.50
23.50-24.00

None qtd.

None qtd.

6.00-11.00
5.00-6.00

RY 8, 1954

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Produces For You

MORE GREASE
Purer GREASE
LESS REWORKING
GREATER CLEANLINESS

For Additional Information Write

The French Oil Mill Machinery Company
Piqua, Ohio



TWISTICK

the best known linking and hanging device. Saves time and money for sausage makers everywhere. Inquiries speedily answered.

THE TWISTICK CO. 112 Battery St. SEATTLE 1, WASHINGTON



AIR-O-CHEK

The casing valve with the internal fulcrum lever

Operator holds casing on nozzle and controls flow with same hand

AIR-WAY

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IMPORTERS — GRINDERS

| | |
|--------------------------------|-----------------------------|
| NATURAL BLENDS | SOLUBLE SPICES |
| BULK SPICES | SOLUBLE BLEND |
| HEMP AND TWINES | FLAVOR BOOSTERS |
| BLENDED PHOSPHATES | PURE GELATINES |
| DICED PICKLES AND OLIVES | GREEN AND RED DICED PEPPERS |
| SODIUM ASCORBIC AND ASCORBATES | GARLIC AND ONION PRODUCTS |
| TIN AND PAPER PANS | DEHYDRATED VEGETABLES |

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PLEASE REMIT WITH ORDER.

POSITION WANTED

MANAGER

Available: Executive with thorough knowledge of all phases of packinghouse management and operations, from livestock buying through sales. Ability to give you efficient profitable results. Salary or percentage basis. W-57. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE EXPERT: German-American, clean, firm, sober, quality and price conscious. 14 years with one big four packer, presently employed 9 years. Available on reasonable notice for reliable concern, to take full charge and responsibility of production, new or old, big or small. Willing to go anywhere. W-56. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Young packinghouse man with experience in pork, beef, sausage and other related operations, wishes position as assistant superintendent with a progressive plant. W-40. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Experienced in sausage, smoked meats and canning. Capable of taking complete charge. References available. KARL BRAUN, 2481 Dawson Street, Indianapolis 3, Indiana.

SUPERINTENDENT: 30 years' experience in all phases, North or south production. References furnished. Will relocate. W-31. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

KILL FLOOR FOREMAN: Desires employment. Practical experience in all phases of killing. W-14. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CAPABLE SAUSAGE MAKER: Available immediately. Can produce full line at lowest cost. W-41. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES REPRESENTATIVE WANTED

Well-established midwest packinghouse equipment and supply house (not a Chicago concern), is desirous of obtaining high-caliber sales representative in established southern territory. Must be well-versed in selling and have knowledge of packinghouse and sausage manufacturing equipment. Prefer man living in southeastern state. State experience in detail, age and enclose recent photograph. All replies will be kept strictly confidential. W-44. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LIVESTOCK BUYER WANTED: Prefer man with thorough knowledge of both hogs and cattle. Want a man with terminal market experience. Would consider a man with cattle background only. Give complete employment history, business references and salary expected in first reply. Midwest location. W-45. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED SAUSAGE MAKER: Wanted for small plant. Must be experienced in all phases of sausage making. Must have, also, knowledge of smoking cured meats. Excellent salary for right man. Plant located in Anchorage, Alaska. W-34. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER WANTED: To represent us in Chicago yards. State complete buying experience in first letter as well as salary expected. W-47. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKER or SALESMAN: for bulk gelatin sales to meat manufacturers and canners. W-49. THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPERIENCED SAUSAGE MAKER: Wanted for small plant in eastern Pennsylvania. W-48. THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

SEASONING CHEMIST and PRODUCTION SUPERVISOR

WANTED: For leading seasoning supplier. Knowledge of meat helpful, but not essential. Salary commensurate with ability. Replies held in strict confidence. W-58. THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SUPERINTENDENT: Medium size full line plant. Must know and be able to get production all departments. Send complete resume including age. No investigations without your approval. Midwest location. W-59. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MECHANICAL ENGINEER: Need man with steam and refrigeration experience. Must be able to handle men. Permanent position in growing concern. Good salary, pension, insurance and hospitalization. Give age, education and experience in first letter. W-60. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Well established national wholesaler wants married man, age 25-40, to manage new office located in major cornbelt city. Packer sales or brokerage experience essential. Salary and bonus according to ability, background and performance. W-61. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF and PROVISION BROKER
Established Chicago brokerage firm is desirous of hiring two high caliber men familiar in trading beef and/or pork. Excellent remuneration. Replies strictly confidential. W-64. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED LARD TRADER
Chicago brokerage firm needs experienced lard trader capable of taking full charge. Replies strictly confidential. W-65. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN WANTED: By progressive meat packer on Fulton market, Chicago. Salary and bonus. Excellent opportunity for a good man. W-46. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BARLIANT'S WEEKLY SPECIALS

Sausage & Bacon

- 9803—BACON FORMING PRESS: Anco #800, 7 1/2 HP. \$2,975.00
9354—HYDRAMATIC SLICER: Anco #832, for lunchmeats, latest style \$3,000.00
8752—BACON WRAPPER: Battle Creek mdl. #201, ser. #2025, handles 1/2 or 1 lb. pkgs., 1 HP. motor, with conveyors \$1,950.00
9904—DICER: Diana mdl. 17, New 1955, for 3/4" cubes \$2,500.00
9906—DICER: Diana mdl. #9, 1/4", 3/4" & 1 1/2" knives \$800.00
9722—STUFFER: Randall 500# cap., w/stuffing valves & air piping, A-1 condition \$1,250.00
8823—STUFFER: Buffalo 400#, w/valves, air piping & stuffing horns, excellent condition \$900.00
9165—STUFFER: Globe 200#, with stuffing valves & air piping, ready to be placed in operation \$725.00
9488—GRINDER: Boss, with brand new Buffalo 668 Heavy Duty Bowl & Worm, 25 HP \$1,000.00
9754—GRINDER: Globe #66-E, 40 HP. mtr. \$1,150.00
9905—GRINDERS: (2) Enterprise #2632, ser. Nos. A2196 & A2198, 1 1/2 HP. mtr. ea. \$275.00
9743—VACUUM MIXER: Buffalo 4A, reconditioned, with 10 HP. motor \$1,250.00
9859—MIXER: Buffalo #3, 700# capacity, stainless bowl, 7 1/2 HP. motor \$875.00
9907—FROZEN MEAT CUTTER: General Machinery, all stainless steel, 3 HP about 3 yrs. old \$2,875.00
9710—SILENT CUTTER: Buffalo #65-B, 500# self-emptying 10-hp motor, 40 HP. motor \$2,250.00
9319—SILENT CUTTER: Buffalo #38-B, 175#, 15 HP. extra knives, reconditioned, excel. cond. \$850.00
9580—BACON SLICER: U.S. HD. #2 ser. #66 stainless steel sides chinning cov. 75" long \$950.00
9751—PORK-CHIT SKINNER: Townsend #27 \$575.00
9978—RAND SAW: Jones-Superior #20 \$350.00
9918—CHUB WATER: Oakland Products Co. mdl. "C", ser. #1010, w/Labeler equip. only 1 yr. old Bids requested
9897—UTILITY TRUCKS: (2) similar \$4, John #71, galv., inside 5' x 28" x 18" deep, 14" Aero-Steel wheels, 6" rubber A-1 cond. ea. \$70.00
9838—LOAF MOLDS: (14) Hov #66-S, stainless steel, with covers, 12" x 4 1/2" x 4 1/2" ea. \$7.50
9667—HAM MOLDS: (185) Globe Hoy, stainless steel with covers & springs:
129—#2112, 11" x 6" x 5 1/2" ea. \$14.25
12—#2114, 12" x 6 1/2" x 5 1/2" ea. \$14.75
22—#2109, 12" x 4 1/2" x 5 1/2" ea. \$14.25
9783—HAM MOLDS: (174) Adalman Ham Boiler Corp., stainless steel, with covers:
81—#2172, 12" x 6 1/2" x 5 1/2" ea. \$12.50
36—#2174, 12 1/2" x 6 1/2" x 5 1/2" ea. \$12.50
30—#2176, 12" x 4 1/2" x 5 1/2" ea. \$12.50
9096—SPEED LOAF MOLDS: (128) Globe Hoy #65-S stainless steel, 11" x 4" x 3 1/2" ea. \$1.75
9979—HAMBURGER FORMS: (380) stainless steel:
178—12" x 6" x 4 1/2" Bids requested
166—7 1/2" x 6" x 4 1/2" Bids requested
67—12" x 6" x 4 1/2" Bids requested
24—22" x 8" x 4 1/2" Bids requested

Renderina & Lard

- 9874—LARD VOTATOR: Girdler mdl. L-51-A, used only 4 mos., 1 1/2 hp new cond. \$3,950.00
9911—HYDRAMATIC PRESS: French Oil, 300 ton ram., w/steam pump, recently overhauled \$7,950.00
9881—CORKERS: (2) Box 5' x 9' 8", 25 HP. overhead motor, new machine \$2,250.00
9778—HOGS: Mitty & Merrill #15 CRO, 12" x 1 1/2" opening 75 HP. completely recond. \$2,250.00
9841—KETTLES: (3) Leo, 250 gal., stainless steel, steam jacketed, ASME cond. 100# W.P. ea. \$700.00
9841—KETTLE: Groen 200 gal., stainless steel, steam jacketed, ASME cond. 100# W.P. \$725.00

Miscellaneous

- 9912—FIFTER: Finin 12-nocket \$2,250.00
9912—COVER WRAPPER: Oliver, mdl. #799-1 Bids requested
9914—FED MIXER: Prater Horizontal Blue Strag, 1 1/2 ton, 7 1/2 HP. mtr. \$450.00

Now in Stock—NEW B.A.I. STEEL LOCKER'S
15" wide, 18" deep, 60" high, with sloping top, seat brackets, 16" high legs, padlock attachment.
single row—three wide
Per opening \$18.95—F.O.B. Chicago
Discount for quantity purchases.

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We welcome the opportunity of talking with a few top experienced salesmen in the food additive field, who would like to join our very aggressive firm. All replies in strict confidence.
KADISON LABORATORIES, Inc.
703 W. Root St. Chicago 9, Ill.
Phone YArds 7-6386

SALESMAN WANTED

By a prominent manufacturer of seasonings, curing materials and related products. Territory consists of entire state of Pennsylvania. Give complete information regarding past experience and qualifications. Address reply to Box W-43, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PLANTS FOR SALE

FOR SALE or LEASE

Due to ill health, owner wishes to lease or sell beef packinghouse, fully equipped, one floor, located in the heart of the meat industry of Detroit, Michigan. Most modern plant in state of Michigan. Plant capacity for slaughtering, 1200 or more cattle weekly. Federal inspection approval if requested. Immediate possession. FS-488, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: GOOD USED LARD FILLING EQUIPMENT, ALSO VOTATOR EQUIPMENT. Reply to Box EW-30, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Two Tee-Cee Peelers: Two Kahn vibrators. Must be in excellent condition. No oil immediately. State price. Send replies to Box EW-54, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

STEEL BLOW TANK WANTED. Suitable for accumulating blood and hiving it to the dryer. Tank must be 4 to 6 feet in diameter and 9 to 12 feet long, with inlet-outlet and steam opening suitable for use in a horizontal position. It must stand A.S.M.F. inspection at 100 lbs. pressure, with man hole in one end. EW-53, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

SAUSAGE EQUIPMENT FOR SALE

- CUTTERS:
65-B Buffalo, self-emptying, 500 lbs. 50 HP. Motor \$1,800.00
80-A Boss, side-unloader, 375 lbs., 40 HP. Very Good 2,090.00
32-B Buffalo, 100 lbs. 10 HP-220 Motor. 475.00
STUFFER: STUFFING TABLE:
200 lbs. Boss with valves and tubes... 650.00
42" x 8 Ft. Stainless Steel table 175.00
MIXER:
400 lbs. BUFFALO No. 2, Stainless Steel Shell. Motor 850.00
GRINDER
Model #6 KleanKut with Motor, Good Condition 415.00
SMOKEHOUSE:
ATMOS Stainless Steel, Automatic. All motors, fans and Smoke Generator, Excellent Condition. Inside dimensions smokehouse: 7 Ft. 8" Wide x 9 Ft. Deep x 8 Ft. High. For steam... 6,500.00
CASING GAUGES:
Stainless Steel, for Beef Rounds, Middles and Bungs each 39.00
FS-68, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

FOR SALE: Richmond carcass cutter: hide puller with motor; 300 ton Anco press with electric pump; oil tank, automatic timer, alarm; Jet deep well pump; 150 ton Dumps press, hydraulic pump-simplex steam driven; 2 Weinman centrifugal pumps 50 GPM. FS-36, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ANDERSON EXPELLERS

★ All Models. Rebuilt. Guaranteed ★
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

PLANTS FOR SALE

FOR SALE OR LEASE

Modern well equipped meat packing plant located in central Florida. Capacity 400 cattle, 500 hogs weekly. State inspection government grading. This is a real opportunity for someone who knows the meat packing business, or for some larger packer seeking a source of supply of boning beef or veal. FS-55, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COMPLETE PACKING PLANT

For sale or lease, 12,000 sq. ft. building. Formerly operated by famous name sausage company. All machinery and abattoir ready for immediate operation. Experienced labor available. Located in heart of Georgia livestock area. Contact C. G. COFFEE, Eastman, Georgia.

MODERNLY EQUIPPED: 50' x 65' meat plant for restaurant supply, branch house, portion control, retail, etc. Tracked cooler 25' x 50'. Freezer 50,000 lb. capacity. Retail store 25' x 65'. GIANT MEAT SUPPLY
18826 W. Dixie Hwy. North Miami, Florida

FOR SALE OR LEASE: Plant in east Tennessee. Fully equipped including sausage factory. Plenty of live stock and labor available. State inspection, could qualify for B.A.I. with small cost. FS-51, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SOUTHERN CALIFORNIA

Hotel and restaurant meat supply business. Established over 25 years. A good business. Annual sales \$1,500,000 to \$2,000,000. Net profit many years 70 to 80,000. Write to P. O. Box 552, Anaheim, California.

COOLER FOR SALE

LIKE NEW. Portable. 30 feet long by 12 feet wide, 7 1/2 feet high. Write to Leo Freehill, Melvin, Illinois.

FOR SALE: Profitable wholesale beef and provisions business. Selling 60/90 cattle per week plus provisions. Located in N. W. Pennsylvania. Room for expansion with right party. Owner has other interests. FS-62, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

BROKER WANTED: To take over exclusive distributorship of vacuum wrapped boneless veal legs. W-52, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem

KIWI CODERS CORPORATION

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MEAT SAMPLING KNIVES

FOR ADVERTISING AND GIFT USE

Folding pocket style. Stainless steel blade, 5 1/2" long over-all. Stimulated ivory handle engraved with your advertising 25 or more. \$1.75 each.

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| | |
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